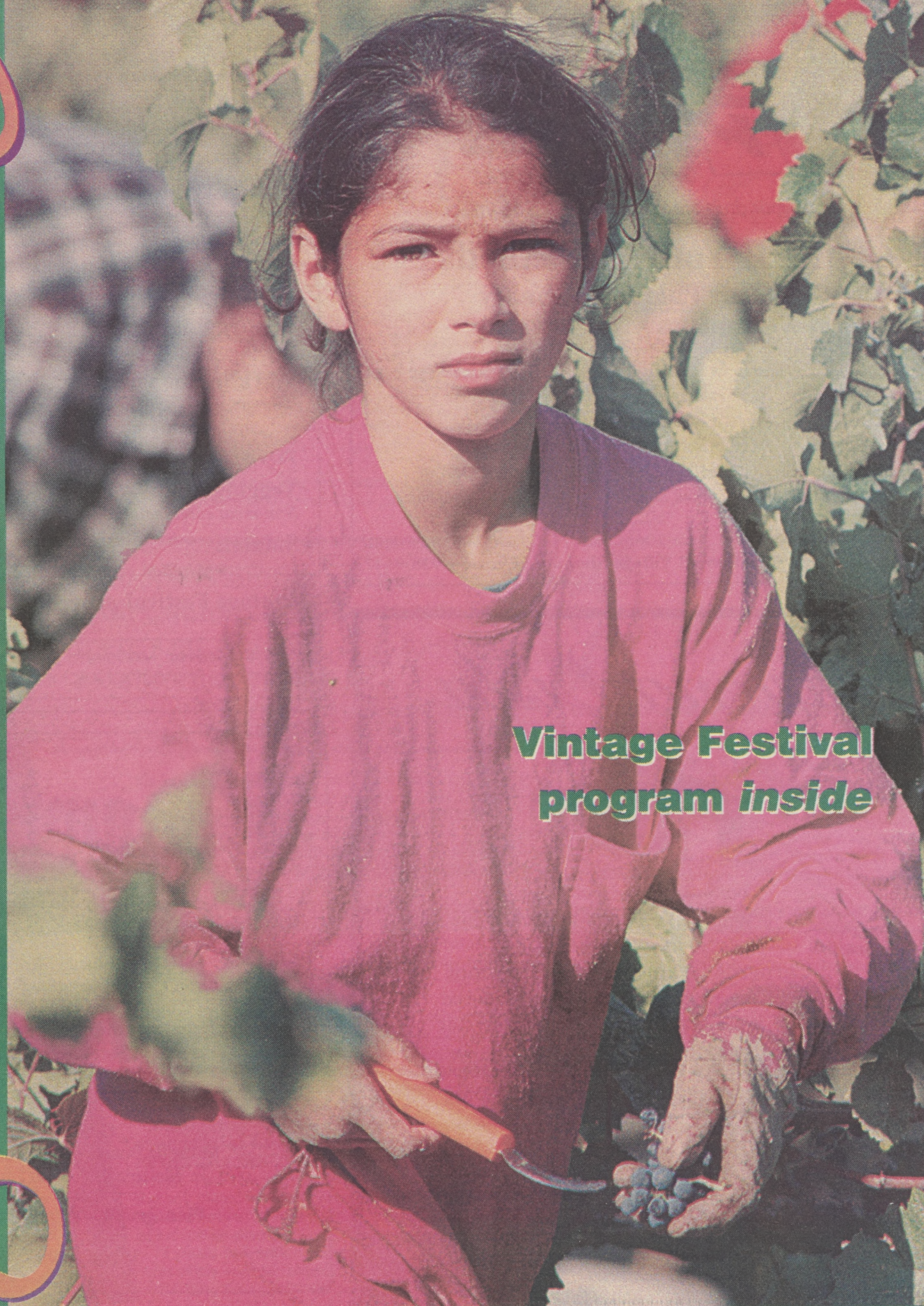


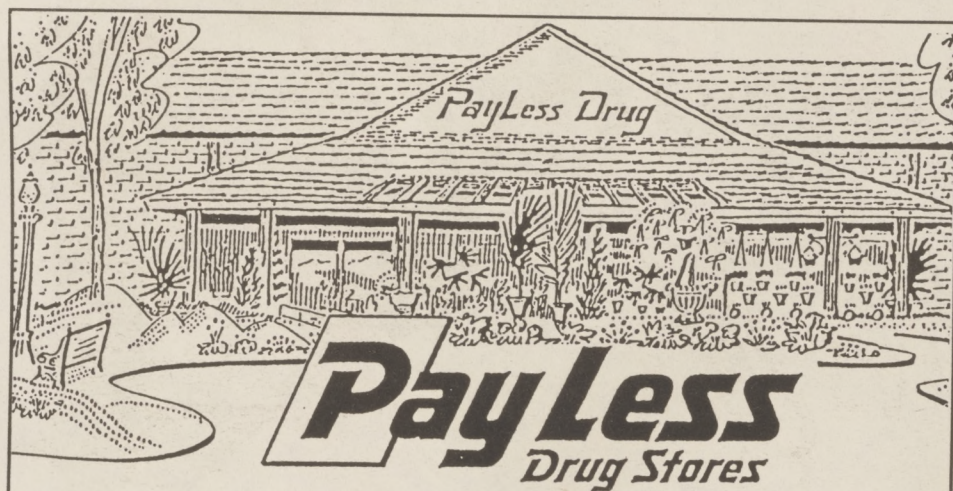
SONOMA VALLEY

M A G A Z I N E

SUPPLEMENT TO THE SONOMA INDEX-TRIBUNE FALL 1996



**Vintage Festival
program inside**



Shop your drug store of choice in Sonoma

For All Your Fall Needs

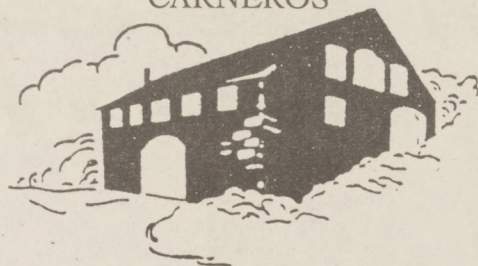
One Hour Photo • Pharmacy
Cosmetics • Nursery

- Photo Supplies & Cameras
- Soda, Beer & Wine
- Tents & Sleeping Bags
- Batteries
- Snacks
- Flashlights
- Electric Blankets
- Bagged Ice
- Toys
- First Aid Supplies
- Shoes & Hats
- Heaters
- Sunglasses/Sunblocks
- Umbrellas
- Fishing Gear
- School & Office Supplies
- Pool Supplies
- Camping Supplies

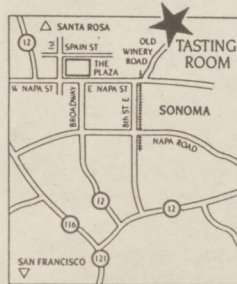
Convenient hours! Mon.-Fri. 7am-10pm, Sat. 7am-9pm, Sun. 8am-8pm
19205 Sonoma Hwy. • Maxwell Village Shopping Center • 938-0547

Buena Vista

CARNEROS



Winemaker Judy Matulich-Weitz'
FIRST RELEASE OF
Carneros Grand Reserve '94 Pinot Noir
Awarded Best Pinot Noir produced
in California at California State Fair



Taste • Picnic • Relax • Explore
Art Gallery • Cultural Events
Award-Winning Wines

18000 Old Winery Road • Sonoma, CA
Open 10-5 Daily • (707) 938-1266

CALIFORNIA'S OLDEST PREMIUM WINERY

ESTABLISHED 1857

HISTORICAL LANDMARK #392

What's inside...

On the road again:

Valley wines sell big abroadpage 3

All guts ... no glory:

Over-40 athletes play - for funpage 4

Party of two:

Couples who are childless, by choicepage 5

At 15:

The tradition of quinceañera is alivepage 6

Raising grapes:

The story of women grapegrowerspage 8

Tuning in to cop talk:

Locals hooked on scannerspage 9

Bootlegging:

Memories from Prohibitionpage 10

Working the vine:

It's hard work, who does it?page 12

Barrels!:

They add a special taste to winepage 15

Vegging out:

Non-meat eaters tell how they do itpage 19

Salute!:

Locals toast Italian grapespage 25

Vintage Festival programpages 43-46

On the cover: Marialena Sanchez, 11, picks grapes in a local vineyard. Photograph by Tom Noonan

The Sonoma Index-Tribune

Sonoma Valley Magazine is published by the
Sonoma Index-Tribune, Inc. 117 W. Napa St., Sonoma

Publisher: Robert M. Lynch

Editor, Chief Executive Officer: William E. Lynch

Chief Financial Officer: James R. Lynch

Director of Operations: Yatin Shah

Director of Sales and Marketing: Pamela Austin

Magazine Editor: Joan Casserly

Contributing writers:

Michelle Bouchet, Elizabeth Bell, Laura Horton,
Melanie Tobin and Elizabeth Murtaugh

Photography: Tom Noonan, Robbi Pengelly

Cover design: Gina Bostian

On the road again

Sonoma Valley wines thrive all over the world

By Elizabeth Murtaugh
SPECIAL TO SONOMA VALLEY MAGAZINE

Someone dining out at a fancy restaurant in Tokyo just skipped the French Bordeaux page of a wine list, and picked a Sonoma zinfandel instead. A few thousand miles away, someone else is sipping a glass of trendy Sonoma chardonnay in Brussels ... or was it Buenos Aires? ... or Beijing?

Actually, it's probably all three and more.

Wine drinkers around the world are developing a high-grade fever for California wines, and the keen-palated connoisseurs who pay attention to the labels are starting to lean toward the Sonoma Valley appellation more and more.

Even with this year's huge boom in domestic demand for wine, many of the Valley's wineries are keeping a close, careful eye on their sales abroad, staking out future outlets for what is becoming an increasingly global business.

As important as it is to please customers at home, long-term success simply relies heavily on foreign wallets, according to several sales and

"Europe is simply in love with California. In Europe, there's an America, and there's a California."

Walter Schug

marketing representatives for local wineries.

"Smart wineries are going to expand," said Tempe Reichart, an export manager for Landmark Winery. "It's too short-sighted just to sell in your back yard."

Three years ago, Landmark — a small winery that specializes in chardonnay — didn't sell a single bottle overseas.

Now it sells close to 10 percent of its wine internationally, which many would call a bold move, considering the winery's size. With only 1,300 cases bottled each year, some salespeople might shy away from the hassles of tariffs and regulations — highly variable between different countries.

But for Bob Cooley, Landmark's vice president for sales and marketing, ignoring the growing fascination foreigners seem to have with the California wine country would be a much more dangerous risk than competing in the highly competitive worldwide market.

Walter Schug — the German-born winemaker and owner of Schug Carneros Estate Winery — agrees. He sells more than 30 percent of his pinot noir abroad. That's the highest annual portion of wine that any Valley winery sells internationally. If he could afford to, Schug says he would sell every one of his bottles abroad.

"I would love nothing more than to sell 100 percent of my wine to international buyers," he said, criticizing the U.S. for the government's strict

inter-state commerce regulations, which he called "convoluted."

Because Schug, a third-generation winemaker, grew up in Germany's Rhine Valley, he says he has a deep understanding of the country, its people, their culture, and most importantly their taste in fine wine. It's no surprise that Schug's home country is the biggest importer of his wines, but he's also keeping his eye on markets in other California-phile Western European countries — the Netherlands, Britain, Sweden and Switzerland.

Like most U.S. wineries, he also exports big shipments to the Canadian provinces, which have bought high volumes of California wine for years. Concentrating on our neighbors to the north and across the Atlantic has been a long-standing sales tradition in the Valley and elsewhere.

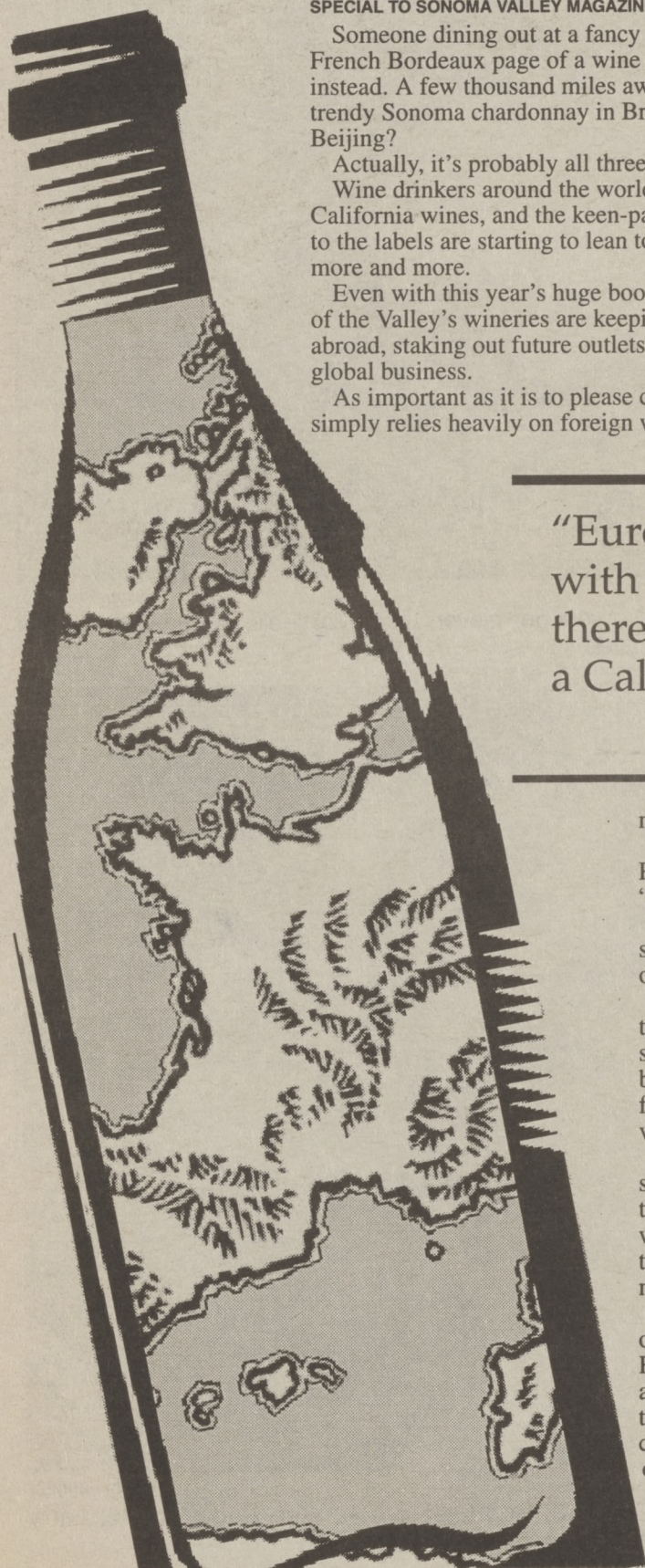
That's changing, though, as trade barriers all over the world become more permeable.

The region drawing in the freshest, hottest enthusiasm from wine marketers here is the Far East: most notably Japan, Hong Kong, Singapore, South Korea and Thailand.

Recent changes simplifying Japanese import regulations have thrilled American wine exporters, who say sales there and in other East Asian countries are likely to skyrocket in the coming years.

Kenwood Winery's international marketing manager Debra Eagle says Japan, and also South Korea, are "probably going to be even bigger markets than ... Europe." Overall, Kenwood's international mid-year

See Road, page 34



All guts ... no glory

*Over-40 athletes still
playing hard — for fun*

By Patricia Henley

SPECIAL TO SONOMA VALLEY MAGAZINE

Some amateur athletes never stop — they just find an older league to play in.

At least that's true for a number of 40-something — or older — Sonoma Valley men who say they continue to be lured out on the field or court by the competi-

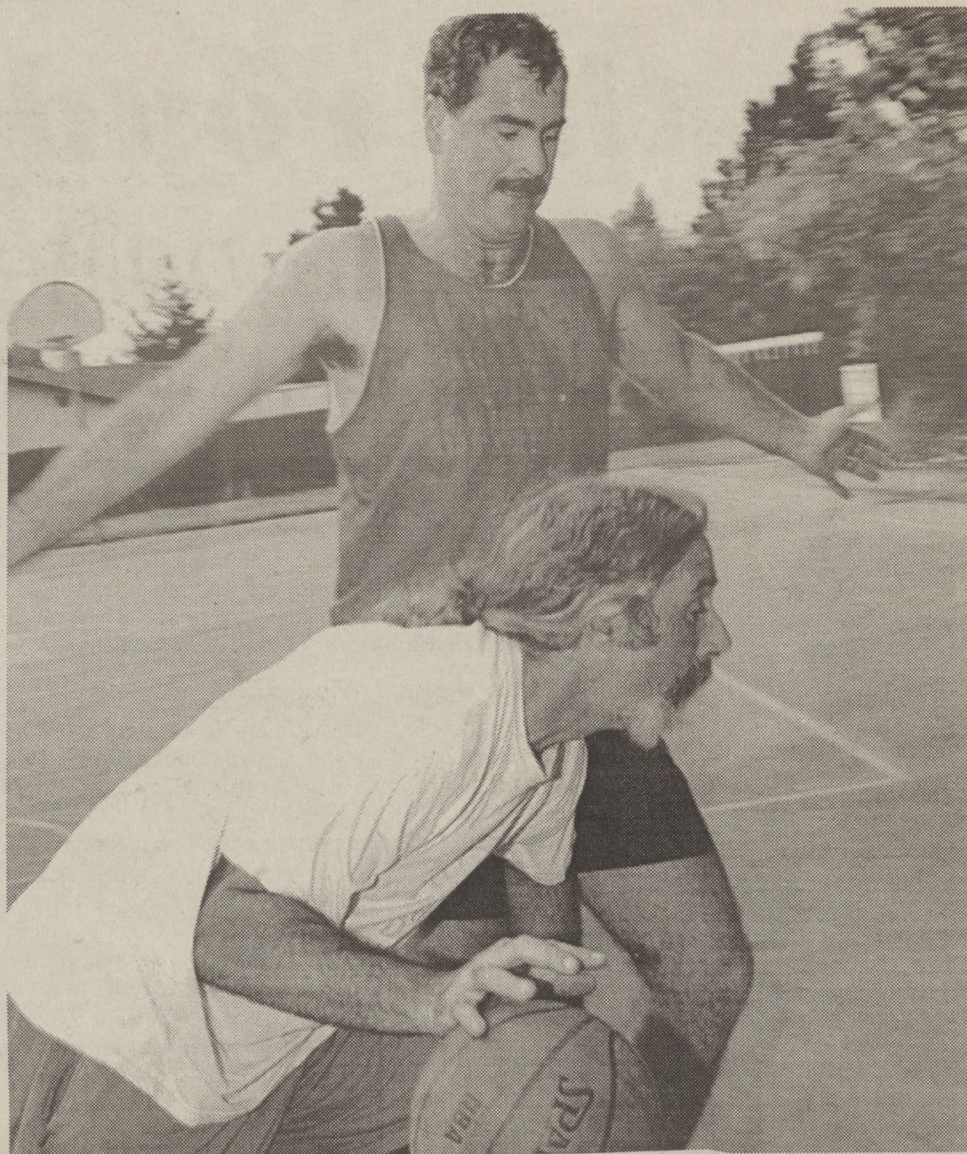
tion, the camaraderie and the chance to once again play their favorite team sport.

"Once you're a competitive person, you don't ever lose that. ... As long as I'm able to compete and contribute, I'll continue to play. There's still a kid-like excitement when I play the game; when I lose that, I'll move on," said Hal Nickle, 52, who plays basketball on the local Jack Benny League.

Named for the late comedian who claimed he never got any older than 39, the league is only for players that age or older.

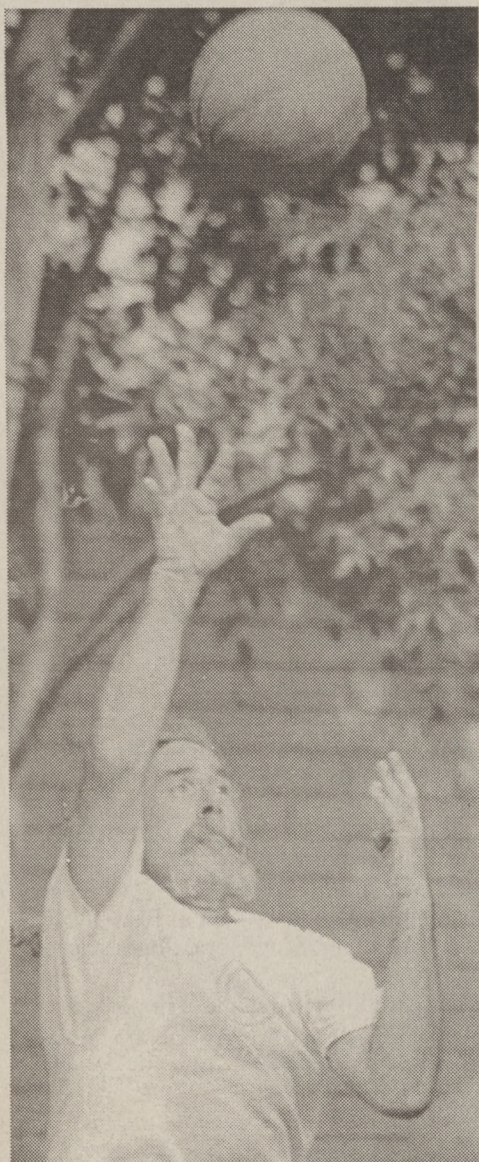
Whether it's swooshing a basketball through a hoop or swatting a baseball

See Over 40, page 37



Robbi Pengelly

NOT INTIMIDATED BY a younger player, Gary Martinelli, 46, maneuvers the ball around Todd Smoot, 39.



Robbi Pengelly

BASKETBALL CONTINUES to be a passion for Martinelli.



Robbi Pengelly

BUZZARDS SOFTBALL TEAM members, from left, Woody Ortiz, 48; Rod Leebug, 42; Ken Radovich, 46; Larry Philpot, 46; and Richard Thorp, 46, socialize after their last game of this summer's season.

Party of two

Many Sonoma Valley couples are child-free ... and happy about it

By Laura Horton

SPECIAL TO SONOMA VALLEY MAGAZINE

They'll never *have* to eat at Chuck E. Cheese, never step on Legos with their bare feet in the middle of the night, never have to pick off bits of lurid green modeling clay from the carpet. People who choose not to have children will never have to stay home with a squalling, sick infant, never have to change a loaded diaper in the middle of a crowded restroom, never once whistle a tune from "Barney," never have to suffer the indignities of sitting through something like, oh, Smurfs on Ice, never once have to live with a hormone-driven teen-ager who shouts "I hate you! I hate everybody!"

If they want to sleep in late on the weekends, take off on a moment's notice, travel extensively, devote 100 percent of their time to a spouse, or even care full time for an aging parent or relative, they can.

Occasionally castigated by society and stereotyped by the media as selfish, hard-driving Yuppie career types, with BMWs, stock options, and 60-hour-a-week jobs, child-free couples say they are misunderstood.

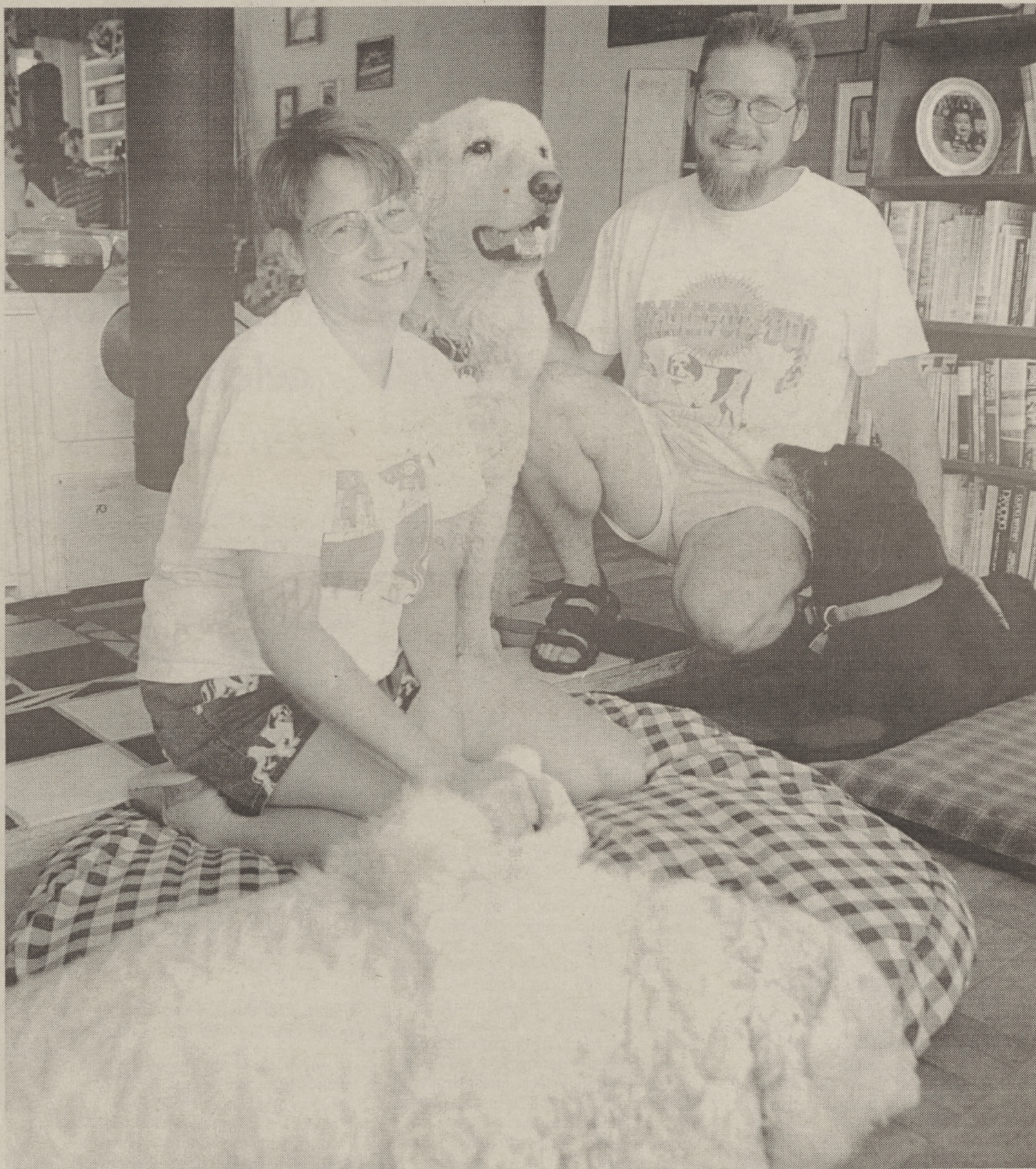
"When I got married, I told my parents that we weren't going to have kids," recalled Sonoma picture framer Diane Farrar. "Their first reaction was, 'Oh, you'll change your mind.'"

"I recall telling friends that I didn't want children," said Cindy Jones, a freelance office administrator. "Many were appalled. They made me feel really uncomfortable."

Others related stories of being treated like a freak at baby showers, birthday parties, or other gatherings centered around children.

But times are changing, and living without children is slowly becoming a viable and respected option for many couples. They have chucked the assumption that babies would make their lives whole, and devote themselves to other relationships, the community, their jobs. In a famous Ann Landers survey several years ago, a whopping 70 percent of respondents said that if they could do it all over again, they would not have had children.

"When I run into people from high school, they ask if I have any children. I tell them no, and that it's by choice,"



Tom Noonan

See Child-free, page 41

SONOMANS PAM NADAU and John Campbell pose for a family portrait.



Custom Image

NINE-YEAR-OLD Dennis Lugo carries the high heels that his father Delmi Lugo will put on his sister Jassy's feet, symbolizing her transition into adulthood.

By Elizabeth Bell

SPECIAL TO SONOMA VALLEY MAGAZINE

Quinceañera may be one of the few times in a girl's life when she is truly the center of attention.

On that day, neither siblings, parents, or friends can take the focus away from the young woman celebrating her 15th birthday. The Latino tradition is celebrated by different families in a variety of ways, but the one thing they all have in common is the meaning behind the party.

Quinceañera is the day when friends and relatives who have contributed to her upbringing come together to show their pride in who she has become. It's also a day when they acknowledge she's no longer a child, but is entering

adulthood and taking on the many responsibilities that go with it.

To outsiders, the often elaborate quinceañera celebration may look like a wedding. Girls frequently wear expensive, long white gowns and have attendants — usually 14 boys and/or girls representing the 14 years of her life — dressed in tuxedos or matching dresses. The girl often has a partner, either a boyfriend, friend or relative, who escorts her during the day. There's probably a quinceañera cake, similar to a wedding cake, with statues of the girl and her attendants, and miniature quinceañera dolls are often given out as party favors.

The day has religious overtones as well, although the importance of

At 15

Locals honor an age-old, Latino tradition celebrating teen-age girls



FIFTEEN-YEAR-OLD Candida Ramos poses at her quinceañera.



Tom Noonan

FAMILIES AND FRIENDS of Candida Ramos, 15, danced and ate at her quinceañera celebration in July.

quinceañera as a religious tradition varies from family to family. The church may hold a special Mass to thank God for bringing her into the world. Then the hundreds of friends and relatives who have gathered celebrate her milestone birthday with food, music and dancing galore.

Some families opt for less lavish alternatives because of the expense. They may hold a small party and Mass for close family and friends only.

But many, even those who are struggling financially, save for years to put on a celebration that can cost from

See At 15, page 7

At 15

Continued from page 6

\$3,000 to \$15,000.

It's clear from talking with Boyes Hot Springs resident Haydee Dominguez, 28, that memories of her quinceañera in Mexico bring her happiness to this day.

Her parents told her initially that there would not be money for a party, "but my (older) sisters all cooperated together to have my party. One bought the dress, the other paid for the food, one got the mariachi band." More than 200 people came to the festivities.

Dominguez studies computer programming and English at Napa Community College and her husband works in vineyards. The couple hope they can host quinceañera celebrations for their two daughters.

"I told my daughter now, 'Save every penny. Put it in a jar. When you are 15 you'll have a lot of money.' If they want, I can do the party, but nowadays some people prefer to go to vacation or spend the money," said Dominguez.

For most, the quinceañera celebration is a reward for good behavior and is a stepping stone toward assuming more responsibility to honor and uphold the values of the family, the church and the community, according to Sonoman Ana Solar Byerly, who does training and workshops on cultural awareness.

"I have to clean the house, I make the food," said Agua Caliente's Esmeralda Velazquez, 14, who is already preparing for her quinceañera that's still a year away.

Her 17-year-old brother is saving up for the party. He's working at a wood shop to help his mother – a housekeeper, and his father – who works at a local turkey farm, pay for it.

"He wants to get a super stretch limo and he's gonna contract a band and food," Velazquez explained.

Monica Gonzalez, 14, of Boyes, is also preparing for her quinceañera. "When you turn 15 you get more respect, you're more like a lady. You have to pick up after yourself, and you have to really respect your parents," she explained. She's working hard in school to improve her grades and is trying to take on more responsibility at home, she said.

Gonzalez's two older sisters didn't have big quinceañera celebrations, according to her father, Miguel Gonzalez. While they did have a smaller family gathering for the other daughters, there simply wasn't money for a big bash. "I know I will regret for the rest of my life, not to have had that for my other two children. It's every parent's nightmare."

According to church leaders, the quinceañera has its roots with the indigenous peoples of Latin America. A pamphlet given by Our Lady of Guadalupe Church in Windsor, where a number of local girls have held their quinceañera Mass, tells the young women, "For many agricultural cultures, the most important

JASSY LUGO SIPS water while her father, Delmi Lugo, sips champagne in celebration of her 15th birthday – a very special day in many Latino cultures.

thing was the creative force of nature ... fertility was associated with women and many communities celebrated the moment at which a young woman became capable of giving birth."

According to Father Xavier Ochoa of Our Lady of Guadalupe, the Spanish missionaries took that aspect of the culture and translated it into the Catholic religion.

Nowadays, local families said, the quinceañera has little to do with a girl's sexuality. Most would not want their daughter to marry or date seriously for some time. But they still celebrate it as a coming of age.

For 15-year-old Jassy Lugo and her

mother Zahira Coll, celebrating the quinceañera this July was a way of holding on to their Puerto Rican heritage.

"When you turn 15 you get more respect, you're more like a lady. You have to pick up after yourself, and you have to really respect your parents."

Monica Gonzalez, 14

"There's not that many traditions we celebrate here that I would have as a traditional Puerto Rican. This was one tradition I didn't want to miss," Lugo explained.

Coll, a single mom who is the director of human resources at the Sonoma Mission Inn, went all out for her daughters'

quinceañera, throwing a party for about 50 people at the inn. In her family, quinceañera is not a religious celebration, she said. "What we were trying to convey is we are blessed because we have worked 15 years with this child to try to form and mold and instill in her some values," said Coll. "We were trying to basically communicate we're very proud of where she is now and we want to encourage her to continue."

Wearing a white satin gown with simple, clean lines, white gloves and a wreath of flowers on her head, Lugo rode up to her quinceañera in an old-style convertible Packard limo.

"I was nervous because I had never

See At 15, page 33



Custom Image

It's a tough but wonderful life.
More and more women are venturing into the fields,
ultimately producing award-winning vintages.
They are...

Raising grapes



Tom Noonan

PAT STORNETTA is out in her family's vineyards almost daily, checking on the progress of the grapes.

By Michelle Bouchet
SPECIAL TO SONOMA VALLEY MAGAZINE

Sometimes without intention, their lives have become intertwined with the small, sweet berry called a grape.

A retired judge, a computer programming manager, a homemaker — all have very different backgrounds, but one thing in common: These women grow some of the finest grapes around.

Some of them dived into grapegrowing with a passion, knowing the life on which they were embarking. Others stumbled into it, not realizing the hold it would take on them. For some it's a livelihood, for others a fascinating hobby.

In fact, being a woman in the often physically demanding, unpredictable line of work known as farming has its advantages.

And probably the greatest is all the

free, helpful advice other growers love giving. "Women aren't intimidated by their lack of knowledge," explained Tish Ward, vineyard manager at Atwood Ranch in Glen Ellen. "Sometimes it's difficult for men to ask someone else how to do something," she said.

As a woman, "You can say 'I don't know' and get all the great free advice you want," she said. As a woman overseeing a crew of primarily men, Ward said she's come across an occasional man who finds it hard to work for a woman.

"But overall, it's an advantage. It's different, I think — nonthreatening, and I can't tell you the number of people in the Valley who've helped me," she said.

Janet Sasaki never planned to be a grapegrower. She and her husband, Tito, bought a piece of Sonoma Valley



Robbi Pengelly

RUTH STELLWAGEN would love to work full time in her vineyard.

property as an investment. It just happened to have vineyards on it. With her husband busy with work and her daughter off to school, Sasaki's interest turned to the old vineyards on their land. She began taking viticulture classes and found herself becoming increasingly engrossed with the world of grapegrowing.

Her first crop was three tons of pinot noir, which she gave to fellow students who dabbled in winemaking. When the wines they made began winning top awards at local competitions, she realized there might be more to her vineyard than she thought.

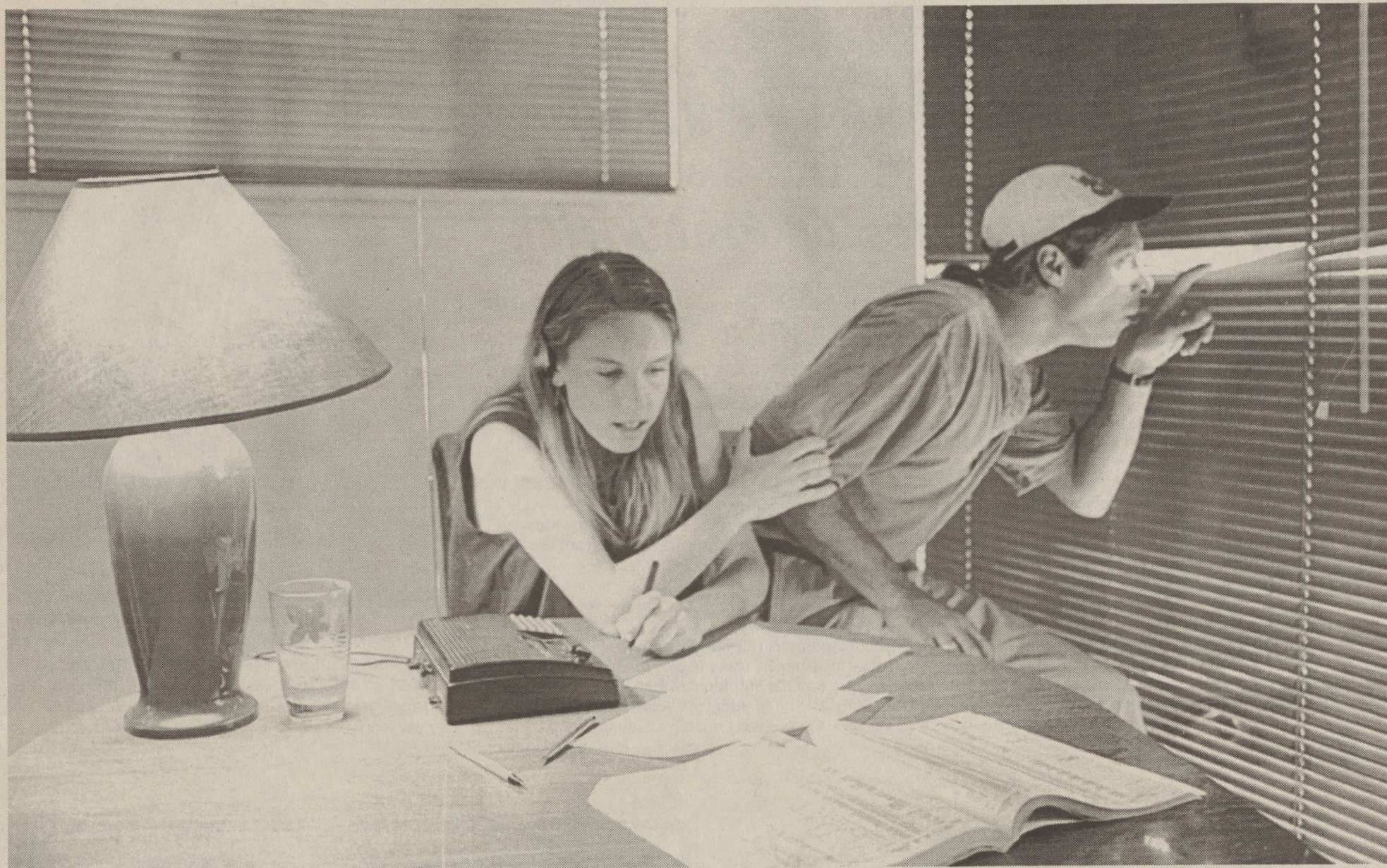
With the help and advice of people like friend Dave DiPiero, Sasaki began getting serious about her vineyard.

Today grapes from her 20 acres of vines go into some of the better-known wines in the Carneros region, including Etude and Saintsbury pinot noir.

As a grower who manages the vineyard herself, Sasaki deals with every aspect of growing grapes, from rising in the middle of the night to fire up the frost-preventing heaters, to trying to decide which phylloxera-hit vines she needs to replace next.

Nonetheless, Sasaki has fallen for the life of a grapegrower. "It's fun; it's what I like to do," she said. She gives a lot of credit for her success to fellow grapegrowers and the crew that helps her with the vines. "Everybody is so

See Raising, page 20



Robbi Pengelly

SONOMANS KATHY FARADAY and Alan Ross have scanner fever. Curiosity and personal safety drives them to keep track of fire and police communications.

Tuning in to cop talk

Scanner junkies eavesdrop on police, fire crews

By Elizabeth Bell

SPECIAL TO SONOMA VALLEY MAGAZINE

They come from all walks of life, but they share the need to know — to know where that fire truck is headed, or why the police officer just knocked on their neighbor's front door. They don't wait for the newspaper or gossip to reach them. Instead, they make a beeline for their scanners.

In a scattering of homes across the Valley, the sound of static interspersed with voices telling of adventure, tragedy or false alarms wafts across living rooms, bedrooms and even backyards.

The scanners broadcast radio communications and, depending on the model, can be purchased for about \$100 at most radio/stereo stores. They give ordinary citizens a direct link to the goings-on of fire and police officers.

"I walked into Radio Shack three years ago, and

there was something going on. A deputy had been shot. I was mesmerized. I had to get one," said Sonoma Alana Willson, a mother and an office manager.

Willson also has a nephew who works as a paramedic. She likes knowing what he is up to and whether he is safe. "I rarely turn it on unless there's sirens or I'm just doing something like playing Nintendo with the kids." When a siren goes screaming by, and she doesn't have her scanner handy, she feels frustrated, as if she needs to know the time, but forgot to wear her watch.

Also a fan of such TV shows as "Cops" and "Rescue 911," Willson said she's developed a great respect for police officers. "The most amazing thing I have learned from having a scanner is the unbelievable self-control they have. You can hear the bumpy road as their car is going 90 mph. The guy (they're chasing) just threw a gun out the window

and they never seem to get over excited."

Jeffrey Miller, 38, a cashier at the Broadway Shell Station, has been listening to scanners for years. "It started as a hobby," said Miller, but now he says it's an "obsession."

The father of two listens to the scanners at home, in his car and at work.

"I like to know what's going on around me. I'm sort of nosy, I guess." The scanner commotion helps him stay awake when he works the graveyard shift. He hears calls about barking dogs, or other small matters and then, at about 6 a.m., things really start going nuts, he said. "Any crime committed in the darkness — for instance burglaries — you don't find out (about) until it gets light."

Miller has learned most of the lingo and the different numerical codes police use to communicate

See Cop talk, page 17

Bootlegging

Locals offer memories of Prohibition

By Elizabeth Bell

SPECIAL TO SONOMA VALLEY MAGAZINE

Pete Ruggeri, a 73-year-old lifetime resident of El Verano, remembers visiting his father in the slammer. The elder Ruggeri had been locked up for violating Prohibition, the anti-alcohol law which came crashing down on the Sonoma Valley just as it was beginning to bloom as a wine and vacation center in California.

His father was caught during one of many sweeps made by federal agents in the 1920s and early 1930s seeking out stills brewing the forbidden spirits that were stashed behind secret doors, in people's basements and the more hidden hillsides lining the Valley.

"A lot of people made wine and bootlegged it," said Ruggeri. "These were backdoor operations. The word bootlegger makes a lot of people think of Al Capone, but these were all family people and it was really small time compared to city bootlegging."

As the Prohibition bug swept the nation, much of Sonoma Valley, like Ruggeri's father, dug in its heels.

The Valley had its prohibitionists, but it was also home to a growing number of wineries, grapegrowers and tavern and resort owners whose livelihood depended on alcohol's legality.

While some gave up quickly in the face of Prohibition, others held fast to their trade, weathering the "dry" years with varying degrees of success.

Prohibition lasted for 14 years. While the constitutional amendment restricting the manufacturing and selling of alcohol didn't go into effect until 1920, Prohibition got a jump-start in 1919 when a World War I law took effect preventing the manufacture of alcoholic beverages and food. Under Prohibition, only wine made for medicinal and sacramental purposes was allowed for sale, and families were permitted to produce up to 200 gallons of wine per year for their own consumption.

But according to a few local residents with good memories, winery records and old articles from the *Index-Tribune*, alcohol by no means disappeared from the Valley of the Moon.

Ruggeri tells many colorful tales of the years when most liquor was outlawed.

While the political tides of the nation wanted to wash alcohol away, Ruggeri said none of his family's friends were swept up in the anti-alcohol frenzy.

Many of the local bootleggers would pay off the district attorney to keep their operations under wraps, Ruggeri says.

See Bootlegging, page 11



Sonoma Valley Historical Society

SONOMA CITY CONSTABLE James Albertson was in charge of law enforcement during the early years of Prohibition. Locals say that unlike some law officers in the area, Albertson was a stickler for the law and enforced Prohibition to the best of his ability.

IMPORTS • CLOTHING • FURNISHINGS


Viva

SONOMA

Located in a historical house

180 E. Napa St.
Sonoma, CA

10-6 Daily



SONOMA CHEESE FACTORY

2 SPAIN STREET
"ON THE PLAZA"
IN HISTORIC SONOMA

800-535-2855

OPEN 7 DAYS A WEEK 9:30-5:30



THE YOUNG JOHN STEINER, right, was the proprietor of the old Union Hotel on the Plaza, where the Bank of America now stands, during Prohibition. The hotel was raided for alcohol during the dry years, but nothing was ever found.

Bootlegging

Continued from page 10

geri said. When federal agents alerted the district attorney that they were going on a raid, he'd tip locals off.

On one occasion, the agents got smart, Ruggeri recalls.

An undercover agent befriended an El Verano woman who was quite fond of

spirits and she took him around to many of the speakeasies in the El Verano area, said Ruggeri. A few days later, the agent returned on a raid, without notifying the district attorney.

Ruggeri's own father was arrested during that particular sweep. "My father got



Tom Noonan

PETE RUGGERI, a lifetime resident of El Verano, remembers visiting his father after he was jailed for violating the anti-alcohol law.

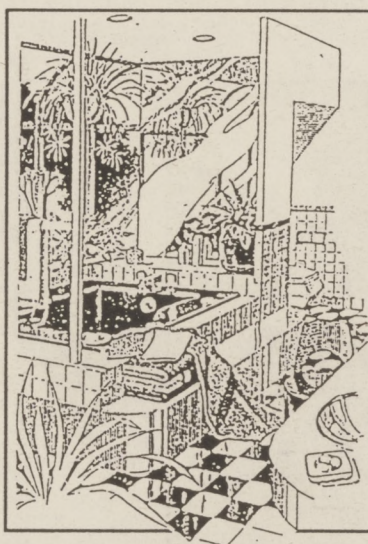
60 days in jail because he couldn't afford the \$500 fine," he recalled.

Ruggeri visited his dad in the county jail when he was about nine or 10 years old. The pokey was not an unfriendly place for Prohibition violators, he says.

"All the bootleggers were put on the

top floor of the county jail. They didn't lock the cells and they had a couple of prisoners they made 'trustees.' They would go up to town to get toothpaste and things the prisoners needed. They always came back with a gallon of olive oil. It so

See Bootlegging, page 36



Ferrando's
Plumbing & Heating

Serving Sonoma Valley since 1963
New Construction • Remodeling

• Service & Repair • New Installations • Water Heaters • Garbage Disposals • Heaters & Furnace Repair • Electric Rooter Service

Discounts to seniors (Materials only)



FREE ESTIMATES
938-8311



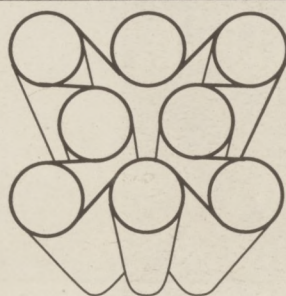
18495 Sonoma Highway • Boyes Hot Springs
License No. 449417



ETHNIC COLLECTIONS

JEWELRY • CLOTHING • TIE-DYES
CANDLES • CRYSTALS • CARDS
INCENSE • OILS • POSTERS
NATIVE AMERICAN CRAFTS

539 First St. West • Sonoma • In the Feed Store Bldg. • 939-6993



SONOMA VALLEY PUBLISHING

Serving Northern California since 1887

Quality Web Printing of

○ Newspapers ○ Tabloids
○ Magazines ○ Inserts

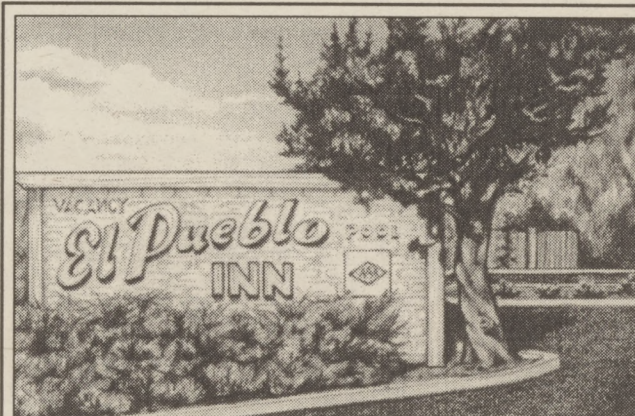
Complete Labeling & Mailing Services

You've seen us everywhere!

• Sonoma State Star • SRJC Oakleaf
• Fast Forward • Sonoma Business Journal
• Journal Francis • Bingo Bugle

117 West Napa St.
Sonoma

938-0637
FAX 935-0852



El Pueblo Inn

Quality lodging

Heated pool in
secluded garden area

Conveniently located
8 blocks off Plaza



(707) 996-3651

(800) 900-8944

896 W. Napa Street
Sonoma, CA 95476

Working the vine

Who are the men and women who toil in the vineyards of Sonoma Valley?



Tom Noonan

A GOOD WORKER can pick enough grapes in a single day to make 700 bottles of wine. Hunched over the vines, Manuel Garcia, 73, diligently works.



Tom Noonan

HANDS WEATHERED BY the sun work more quickly to gather bunches of ripe grapes.

By Melanie Tobin

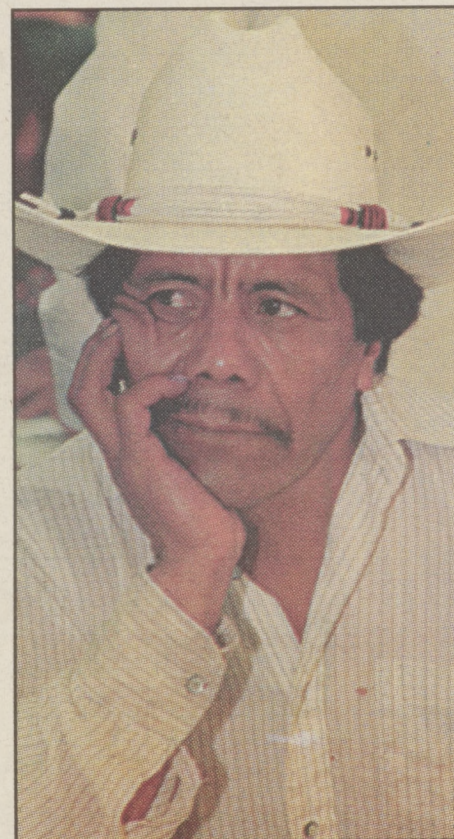
SPECIAL TO SONOMA VALLEY MAGAZINE

Juan Garcia, Maria Garcia, Luis Cortes, Ruben Ramirez, Miguel Vega, Catalina Ordaz, Rafael Robledo. These are but a few of the farm workers who toil each season under the same hot sun that ripens Sonoma Valley's most prestigious and profitable fruit.

Some reside in the Sonoma Valley year round. Others come from Mexico, with or without the proper documents, making their way north by way of the strawberry fields of Oxnard, through the lettuce and garlic and artichoke crops of the Central Valley, to arrive, by late summer, in the vine-strewn fields of the Valley of the Moon. Wearing jeans, long-sleeved shirts, gloves and something — a baseball cap, bandanna or cowboy hat — to keep the bright sun out of their eyes, their day starts out in the cool hours of early morning, often before sunrise, depending on the variety of grape they will be asked to pick.

With frantic rhythm and sleight of hand, they work their way down the vine, slicing off sticky, juice-heavy bunches of fruit with a sharp, sickled knife, letting each cluster fall into a plastic palette below, sliding it along with their feet until it becomes too heavy. Tractors, spewing exhaust and

See Vines, page 13



AFTER A HARD day of work, Ruben, a 50-year-old migrant worker from Michoacan, spends time learning English at La Casa de la Amistad.

Vines

Continued from page 12

unsettling dust, make their way down the aisles to pick up the colored plastic crates. Green leaves lie on clods of black dirt, in testimony to the farm-workers' efforts.

While specifics may vary, one man's circumstances reflect those of many. In the Mexican state of Michoacan, Jesus Ordaz worked as a farm laborer, picking tomatoes, onions, zucchini and cucumbers. His older brother was working in the Sonoma Valley and sent a letter home to the family — there is work here.

Initially, Ordaz only came to accompany another brother. After six months had gone by, he decided to stay, and found a job picking grapes at the Kenwood Vineyards.

Because he could speak a little English, his fellow crew members put him in charge. "The other eight guys were afraid to talk English to the boss," he recalls. Little by little, he was made responsible for larger and larger crews and, eventually, the entire harvest operation, which now consists mostly of family members and friends, including his sister, Catalina Ordaz, 56, and many cousins.

Vineyard manager for the past 23 years, he cannot imagine another line of work. "The best thing is to plant the plant and watch it grow. It's a good feeling," he said. Like some migrant workers, Ordaz arrived here single, but soon married and is now raising his family in the Valley.

But others, like Jose, 30, leave their families behind, sending hard-earned money home to Mexico, where similar work brings in about a third of the pay, or less.

For eight to 10 months out of the year, Jose is away from his wife, Maria, and their four children. He calls them twice a week, but says the

brief phone conversations make him even more aware of the distance between them. "The thing that is most difficult is not being able to share all my experiences here with my family," he said. "The necessity forces you to become used to it."

A charming man with ruddy cheeks and a well-groomed mustache, Jose's jocular nature has helped him make it through the past 15 years. "At the end of the day, each time I taste a grape, it

"At the end of the day,
each time I taste a
grape, it almost tastes
bitter because I'm so
tired of all the work ..."

Jose,
a vineyard worker

both foreign yet familiar to them. Pencil in hand, Reinaldo, 23, jots down vocabulary words, memorizing new phrases about the weather. Like the others in the class, he seems relieved for the opportunity to sit down.

"The harvest is a source of survival. The more grapes I pick, the greater my opportunity to go back to Mexico," said Reinaldo, who for the past six years has

almost tastes bitter because I'm so tired of all the work ... and from eating so many of them," he adds with a burst of laughter.

Laughter breaks out among his friends who are seated nearby during an English class offered through La Casa de La Amistad, a program run by Vineyard Workers Services which also

provides food, medical care and emergency shelter to grapepickers two nights a week during the harvest season. Though extremely tired, their eyes are lively as they labor to learn a language



Tom Noonan

LUC FLORES and Catalina Ordaz watch as a fellow worker dumps grapes into the bin.



Tom Noonan

MARIA LOS ANGELES wears a hat to shade her face while she works.

See Vines, page 14

Vines

Continued from page 13

left behind his 6-year-old son and many friends to pick grapes in the Valley.

Supporting each other through difficult times, the workers share reflections of their culture in music, tequila, Mexican cuisine, weekend barbecues, soccer matches and Spanish-language church services.

Aldolfo Navarette, 25, plans to go back to his hometown for the festival of the Virgin of Guadalupe, a religious celebration which includes processions, pilgrimages, music, rodeos and feasts. Though he didn't mind the difficult job of harvesting for two seasons, he was happy to eventually find full-time work with benefits in the mail room of a print shop.

In the fields, his hands were sticky with juice and dirt, sometimes with blood. Now they are black with newsprint and full of tiny little scars.

Because they work in teams and are paid by the ton, workers' speed is of the essence and everyone is expected to pull his own weight.

Nobody wants to work with the guy who dawdles, or always seems to get sick or injured, because that means

See Vines, page 21



Tom Noonan

WORKERS GET READY for a tough day of picking in a Sonoma Valley vineyard.



Sonoma Paint Center

For all your Painting needs

Featuring...



- Painting Supplies
- PPG Automotive Finishes
- Wallcoverings

We now carry a large selection of
Duro Artists' Supplies

1 Week Only
Take

Applies to Duro products
must mention this ad • Sale ends Oct. 5th

20% OFF

Sonoma Paint Center

OPEN MON.-FRI. 8AM-5PM • SAT. 8AM-4PM

966-6756

815 W. NAPA ST., SONOMA

Barrels!

They come here from all over, including Eastern Europe, and add a special spark to wine

By Elizabeth Murtaugh
SPECIAL TO SONOMA VALLEY MAGAZINE

For wine, sitting is a science.

Just as a dash of the right spice can separate grub from gourmet, aging for the right amount of time, in the right barrel, made with the right kind of oak, fired to the right degree of toastiness, can distinguish cheap swill from fine wine.

Here in Sonoma Valley, winemakers take their barrels seriously, paying careful attention to the delicate science of teasing out of the oak all the flavors that make tasty, well-balanced wines.

Some prefer the zesty, pungent, straightforward flavors of American oaks. Some say the pricier French oaks offer a subtler, more complex and refined palate of flavors than American oaks do. Most winemakers use a combination of both French and American barrels.

Others in the Valley are finding a happy medium in what might seem an unlikely place: Eastern Europe. Oaks from the cold, dense, slow-growing forests of the southern Czech Republic are said to give wine an unusual blend of French and American aromas.

In recent years, the Czechs have been cleaning up their barrel-making act. Kunde winemaker David Noyes remembers a



Robbi Pengelly

See Barrels, page 16

WINE BARRELS aren't just containers ... they're spice racks for the wines that age in them.



PHOTO BY ED COOPER

*Celebrate the
1996 Vintage Festival
with us.*

Sebastiani Vineyards

10% Discount

with this ad

Off Wine & Gift Shop Items

Sale items excluded.

All aboard our free Trolley.

Round trip shuttle to the Sebastiani Vineyards from the
Historical Plaza Barracks awaits you.

389 Fourth Street East, Sonoma
938-5532

SEBASTIANI VINEYARDS

Tours 🍷 Tastings 🍷 Gift Shop 🍷 Picnic Area

Just a few short blocks from the Plaza
Open 10 a.m. to 5 p.m.

Barrels

Continued from page 15

frustrating, but funny conversation he once had with a Czech distributor who had sent the winery a shipment of leaky barrels.

"I had to explain to him, 'Look, people won't buy your stuff if it's not made right,'" Noyes said, chuckling and shaking his head. "But they're finally getting it."

Last year, Kunde returned the favor and imported 80 Czech barrels ... more than any other winery in the United States.

"It's great to be giving them a hand as they're trying to rebuild their economy," he said.

In essence, Noyes and others who do business with fledgling capitalists are teachers, and their phone conversations are often crash courses on free enterprise.

Though the risk of investing time, energy and, of course, money in the Czech barrel market might be greater than sticking with the tried-and-true experts in France, Noyes says that just knowing he's helped a struggling business learn to hold its own is extremely gratifying.

It's not charity work, though. He wouldn't buy them if they weren't any good. In fact, he might not even buy them if they weren't *extremely* good ...

which they are, he insists.

The southern Czech forests and those in the mountains of central France have very similar climates. That means Czech- and French-barrel-fermented wines often taste similar. The catch is that Czech barrels cost only \$350 or \$400 — about two-thirds as much as French barrels do.

The French have an advantage. They've been making them longer and naturally have their own secrets. But the Czechs are learning, and so are American winemakers, including more and more in the Valley.

Gundlach-Bundschu is giving the Czechs a try for the first time this year. Winemaker Linda Trotta will experiment with four barrels of cabernet, and if it works, more business with the Czechs could become part of the winery's future.

Joe Benziger, the winemaker for the Benziger Family Winery has also decided to test out a few Czech barrels this year. Like Trotta, Benziger says vigilant attention to new possibilities is an important part of the winemaking business. "We're always pushing the peanut ahead. That's how you get better," he said. "Trying new things."

See Barrels, page 21



Robbi Pengelly

JON SCHOLL, master cooper at Custom Cooperage in Schellville, uses French oak slabs for the company's patented flavor enhancers.



Copella ★
THE IMAGE MAKER
Yes, you need it...

Come in for some R & R

Revitalize, Remoisturize, Repair & Refresh

Deep protein conditioning,
Deluxe Facial, Spa Manicure
or

The Unique NEW SHADES ABOVE,
color that lifts & brightens one level.
Reminiscent of the color you had as a child.

Now at 20% Savings

Offer limited to selected staff.
Must mention ad when scheduling appointment
(good thru Oct. 25, 1996)

Hair Cair • Wraps • Color • Perms
Facials • Skin Care • Make-Up
Manicures • Nail Sculpting • Pedicures
Body Waxing & Wraps • Brow & Lash Tinting

Twin Oaks Professional Bldg.
355 W. Napa St., Suite D
Sonoma

938-9494
REDKEN
5TH AVENUE NYC
CRUELTY FREE PRODUCTS

What's going on in Sonoma Valley?

You can find out by looking in this month's issue of

Sonoma Valley
VISITORS' NEWS

Located at shops, wineries, lodging facilities and other tourist attractions in the Valley.

Cop talk

Continued from page 9

quickly. "Sometimes you hear people dying, with an ambulance on the way to the hospital, or there's guys in the house and there's a gun involved and they (police) go whizzing over there. Stuff like that makes me feel like I'm right there with them ... I get the adrenaline flow just like they do."

The scanner is often the vehicle for vicarious adventure — with real action, not just drama played out on TV — but some Sonomans do more than listen to the chase while puttering around at home or work.

A little after 2 p.m. March 28, 1995, Sonoman Tim Harmon had just turned on his scanner. Through the typical static, broken by news of crimes around the county, came word of commotion at the local high school and then he heard there'd been a robbery at Sonoma's Bank of America.

The 45-year-old repairman hopped into his pickup and headed toward downtown — his portable scanner at his side.

"I don't know what I thought I'd do. I guess get involved," Harmon explained.

In another life, Harmon might like to be a private detective, he said, or maybe even a spy. He's not one to stand on the sidelines. Once he chased down a purse snatcher in San Francisco, another time he stopped a man from beating a woman,

holding the man down until police came on the scene.

As he circled around in his pickup March 28, the description of a woman suspect came over the air waves. She had on a white tank top, long dark hair, tight jeans. Just at the corner of Andrieux Street, Harmon spotted her.

"She was calm, very nonchalant. She didn't fit at all in the area," says Harmon of Joan Carrafa, the woman later convicted of murder during an armored car heist in front of the bank.

Her clothes were so tight, it didn't look like she could be concealing a weapon, Harmon said, so he made a U-turn, pulled up next to her and asked if she lived nearby. A short conversation followed. "I said, 'If the police stop you, they're looking for someone that matches your description, so don't be alarmed.' I wanted to see her reaction," Harmon said. Carrafa remained calm and after the exchange, Harmon headed off in search of law officers.

A sheriff's helicopter had seen Harmon talking with the suspicious woman, however, and soon they were in hot pursuit of him. "On the scanner the helicopter was saying there's a blue pickup headed for Highway 12. I didn't realize they were talking about me," said Harmon. The

See Cop talk, page 23



JEFFREY MILLER, 38, a cashier at the Broadway Shell Station, has been listening to scanners for years and admits he's developed an obsession.

Tom Noonan



Selina Galick loves driving, especially long haul big trucks. Although her grandmother would have preferred her to pursue a career in music, Selina had her heart set on having her own 18-wheel rig.

"I just needed someone to believe in me."

But for a young woman to get a loan to shift gears and expand from a long haul to a local trucking business proved tougher to negotiate than a steep grade on a rainy night. Four banks turned her down, including her own. "They almost laughed at me," she said. "I just needed someone to believe in me."

She found that support at Sonoma Valley Bank. Now Selina delivers wine with her own 6200 gallon tank rig, all over the north coast. She finally got her wish. And, in a way, so did her grandmother, because Selina named the truck... "Songbird Express."



**SONOMA
VALLEY
BANK**

Helping local
business work

Sonoma
202 West Napa St.
935-3200

Mon.-Thurs. 9-5
Fri. 9-6, Sat. 10-2

FREE 24-HOUR ATM SERVICE

Glen Ellen
13751 Arnold Dr.
935-4160

Mon.-Thurs. 9-5:30
Fri. 9-6, Sat. 10-2

FDIC
FEDERAL DEPOSIT INSURANCE CORPORATION

**EQUAL HOUSING
LENDER**

Make your
pool a simple
pleasure.
Get a free
BioGuard®
water analysis.

Let us make caring for
your pool easier and less
expensive. Bring us a sample
of your pool water in a clean
container, and we'll run a
free BioGuard computerized
water analysis to tell you just
what you need to keep it
ready for pleasure.

Bring your pool
to BioGuard®



Pool Mart

16721 SONOMA HWY.
996-6213

Stroll through Sonoma's historic

El Paseo de Sonoma *and enjoy the best shopping in town!*



Lamplight Bridge

16" x 20"

The works of
THOMAS KINKADE
"Painter of Light"

at the
Courtyard Gallery

A Thomas Kinkade Signature Gallery

414 First St. East
SONOMA
996-2994



Vasquez House

Headquarters
for the Sonoma League
for Historic Preservation

Come visit our teashop
filled with gifts,
use our resource library
& enjoy our exhibits.

MILAGROS

FINE MEXICAN FOLK ART • UNIQUE GIFTS



- Oaxacan Woodcarvings
- Spanish Colonial Tin Work-Mirrors
- Talavera & Black Clay Pottery
- Sconces

414 FIRST ST. EAST • 939-0834

LUNCH • DINNER • BANQUETS • PARTIES

*An intimate Italian Bistro
featuring:*

FRESH SEAFOOD • PASTA • FULL BAR
DAILY SPECIALS • ESPRESSO/CAPPUCINO

Extensive wine list
by the glass or bottle

ZINO'S RISTORANTE
on the Square
420 First Street East • Sonoma • 996-4466



Chef, Owner - Zino

Sonoma Wine Shop

A
UNIQUE
WINE
COUNTRY
STORE

- Visit our tasting room
Enjoy wines by the glass
- Chilled Wines and
Champagne
- Gifts and Wine Accessories
- Fine Cigars
- Sonoma Logo Apparel
- Stem Ware and Wine Racks
- Save 10% on Mixed Cases
- Shipping to Every State

412 FIRST STREET EAST
SONOMA, CA 95476
707/996-1230
FAX 707/994-2710



LA CASA
RESTAURANT & BAR
Sonoma's Premier Mexican Restaurant

~Live Mariachi Music~
Every Friday & Saturday Night
~Fiesta Hour~
4-6p.m. weekdays

Serving Lunch and Dinner Daily from 11:30 a.m.
121 E. Spain Street • Sonoma
Across from Mission

(707) 996-3406



LA CASA FOODS CO.
Find a variety of La Casa Products in your
local market. Our great Salsa, Salsa Verde,
Burritos, five varieties of Tamales and
La Casa famous Mexicana Vinaigrette
For information call 996-7524

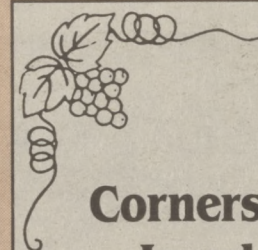
17th & 18th Century
Fine small furnishings
and
accessories



following the
English tradition
with China,
pewter, copper

996-5626
In the Courtyard

414 First Street East



Cornerstone Jewelers

Direct Importers

Diamonds

Fine Jewelry

Repairs

996-6635
416 1st Street East





Vegging out!

Non-meat eaters sing the praises of hanging on the low end of the food chain

By Melanie Tobin

SPECIAL TO SONOMA VALLEY MAGAZINE

There was a time when people thought being a vegetarian meant living on the fringe, munching on twigs and granola, and eating an occasional steamed vegetable. After all, meat was a virtual pillar of the American Way of Life.

The government promoted it, and Americans gobbled it up by the plateful. Not eating it was almost unheard of, and there was little alternative.

But times have changed. Be it for health reasons, concern for the environment, or in support of animal rights, more and more people are renouncing meat. Whether by gradual evolution or drastic conversion, Sonoma, too, has its fair share of converts, and gradually the market is responding.

Deborah Hennessy was standing in line to see "Romancing

CHRIS KAYSAR bites into a big, thick, juicy ... veggie burger!

Tom Noonan

See Vegging, page 24

WHEN THERE WERE STILL
60 MILLION BUFFALO
ON THE PLAINS

**GUNDLACH
& BUNDSCHU**

WERE MAKING
FINE WINE ON
RHINEFARM IN THE
SONOMA VALLEY



**Our 138th Year
Was Very Bullish**

Visit Rhinefarm Vineyards and Gundlach Bundschu Winery
2000 Denmark Street, Sonoma • 707-938-5277
Daily 11-4:30 • Wine Tasting • Picnic Areas

CONSERVE AN AMERICAN ORIGINAL...DRINK GUNDLACH BUNDSCHU WINES

Diahndra Gallery

Unique Treasures from the Island of Bali.

Specializing in – Buddhas, Original Art
Furniture, Baskets, Pottery and Much More.



1190 East Napa Street • Sonoma, CA 95476
(707) 996-1445

Raising

Continued from page 8

helpful, sometimes I think, 'Is this really a business?' " she said.

Years ago, in the mid-'60s, Ruth Stellwagen lived in the Valley with her parents. They bought a small piece of vineyard property, which they leased out.

"They were absentee owners for a long time," said the former East Bay resident, noting that by then, she and her parents had moved out of the Valley. "In the mid-'80s, I had the opportunity to move and I decided that if I was going to go somewhere, I was going to move back up north."

Her parents had never sold their almost four acres of Glen Ellen land, so Stellwagen, 44, built a house for herself, with an additional unit for her mother, on the property and moved up from the East Bay.

Looking at the zinfandel vines stretched out across her front yard, Stellwagen decided to do more than just gaze at the scenery.

A friend introduced her to longtime, noted vintner Joseph Swan, who agreed to look at her vines. "I had no idea who he was," she said. "He walked around and said, 'I'll take your grapes.' That was the start of it all taking off."

Swan passed away in the late '80s, but his legacy, and Stellwagen's grapes, were picked up by his son Rod.

"I couldn't have done it without Joe, and now especially Rod," said Stellwagen, who also took viticulture classes at Santa Rosa Junior College. She still works as a computer programming manager, but said she would love nothing more than to have 40 acres of grapes and be able to devote herself full time to them.

"I love it," she said, describing her vineyards. "You can't replace these babies. Sometimes I'll look out my window and think, 'These vines are over 100 years old.'"

Retired judge Patricia Herron finds the antiquity of her vineyard fascinating as well. Those who love them say a sense of history runs through an old vineyard, the gnarled limbs of its plants testimony to its age.

In doing research, Herron discovered that her vineyard, Barricia Vineyard, was originally part of the Madrone vineyard Gen. Mariano Vallejo gave to his children's music teacher. It was later owned by Joe Hooker, a Civil War general who

See Raising, page 22



Tom Noonan

FROM JUST A mild interest to an absorbing passion, Janet Sasaki's involvement in grapes has grown tremendously.



Grab a seat and take along your camera for this one-of-a-kind winery experience.

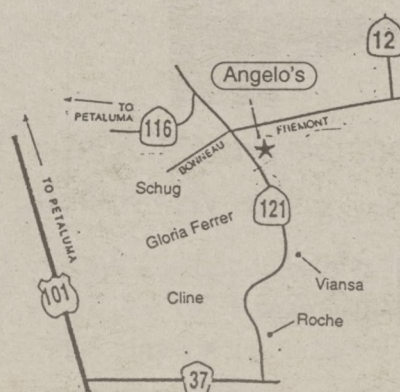
Tour our Sonoma Mountain Vineyards, stopping along the way to visit exhibits, touch vines, enjoy breathtaking views...and sip a little "fruit-of-the-vine."

After the tram ride...browse world-renowned art in our new Imagery Art Gallery, and be sure to stop by our expanded Wine Shop to sample unique wines and take advantage of special case discounts.

BENZIGER
FAMILY WINERY

Tours Daily ~ Wine Shop and Art Gallery ~ Daily 10 A.M. to 5 P.M.
(707) 935-4046 ~ E-mail: benziger@wco.com
1883 London Ranch Rd., Glen Ellen, CA 95442

Angelo's Wine Country Deli



- Famous Beef Jerky
- Smoked Sausages
- World's Greatest Sandwiches
- Angelo's Italian Salsas, Mustards, Garlic Stuffed Olives
- Sampling All Day Long

*Made the Italian Way...
with Quality and Good Taste*

938-3688

23400 Arnold Dr. (Hwy 121) • Sonoma



Vines

Continued from page 14

less money for the crew.

From the moment they cut the first cluster until they break for lunch, work becomes automatic, robotic almost. A good picker can yield up to two tons a day – enough grapes for 1,400 bottles of wine – and bring home up to \$100 for a day's work.

About four hours of a typical day at Gloria Ferrer have gone by and two press loads have been picked. Sensing the restlessness of his workers, vineyard manager Mike Crumly impatiently awaits word from his boss whether or not there will be a third press-load. "They don't like this waiting around. The morale goes down," he said, clearly worried that the very work ethic motivating his crew will drive them elsewhere. "When the work is done, they'll head off to another vineyard. It's more profitable."

Economic need is clearly the driving force. For 26-year-old Miguel Telles, farm work is the most grueling, exhausting work he has ever done. He even thought of not returning to the harvest this year, but resigned himself to another season.

"There's no more than the day-to-day. I'm just happy to have a job," he said. Though conditions have improved since the heavy-handed management style of the '70s, the work is difficult, dirty and often thankless.

Workers suffer allergies, strained muscles, and eye infections; more serious, pesticides are thought to cause cancer in the workers and their children.

Undoubtedly, it is back-breaking labor that few would choose, even in the face of the most troubling financial hardship. But the human spirit is resilient, and workers pass the time by telling stories, singing songs and poking fun at one another.

Laughter breaks out in the fields when friends run full speed to dump a bucket of grapes in the big bin, take a spill and grapes come tumbling out all over, said Reinaldo.

There are even those, like Jose, who truly love their work. "It's very beautiful work, especially because you're working with people, especially since I know the work I'm doing is decent work."

Barrels

Continued from page 16

One local company was founded on the principle of not only trying new things, but making old things new.

Since the late 1970s, Custom Cooperage in Schellville has been fashioning slabs of French oak into bizarre-looking rings of wooden floats called "inner-staves."

To make up for some of the flavor that fades from used barrels, the patented inserts sit in the wine and infuse flavors that have been exhausted from the old wood.

The cooperage shop, inconspicuously nestled between the Schellville airport and a sheepskin store, began selling the oak rings at bargain prices, on average about one-sixth the cost of a new barrel made from the same French wood.

Now, the company does business all over the world, in Australia, Chile, Argentina, New Zealand, Canada, Germany, Italy, Mexico ... even in France.

Though all the exports are a big boon for his business, Rogers said he regards Sonoma Valley winemakers – at Ben-ziger, Chateau St. Jean, Cline, Glen Ellen, Kunde, Richardson, Schug, Sonoma Creek and Viansa – as his most important clients.

Sam Richardson, winemaker and owner of Richardson Vineyards, said the inner-staves he uses are essentially "fine-tuning

devices" that can give a subtle flavor boost to hearty cabernets and merlots.

At larger wineries that can't afford to spend so much time monitoring the flavor maturity of individual wine barrels, inner-staves are used in huge stainless steel vats where some light, white wines ferment.

Richardson also uses flavor-enhancing infusion tubes made by StaVin, a company founded and part-owned by Steven Sullivan, a Kenwood resident who used to make wine at Buena Vista Carneros and Kenwood wineries.

Since 1990, Sullivan has been coming up with ideas that are changing the way winemakers take advantage of the flavors fine French oaks offer.

One of his products – a 20-pound nylon pillow filled with air-dried, toasted oak chips – is both a financial and ecological bargain.

The hundreds of thousands of tiny oak cubes in the pillow allow wines to extract more of the wood's sugars, making more use of less wood than an average 22-liter barrel would.

All this science and ingenuity boils down to the fact that winemakers around here treat their barrels like the valuable spice racks they are, and never shy from staking out innovations, big or small, that might give their wines that special zing.

And they're hoping you can taste it.

MERCEDES • PORSCHE
BMW • VOLVO • AUDI

AUTO TECH

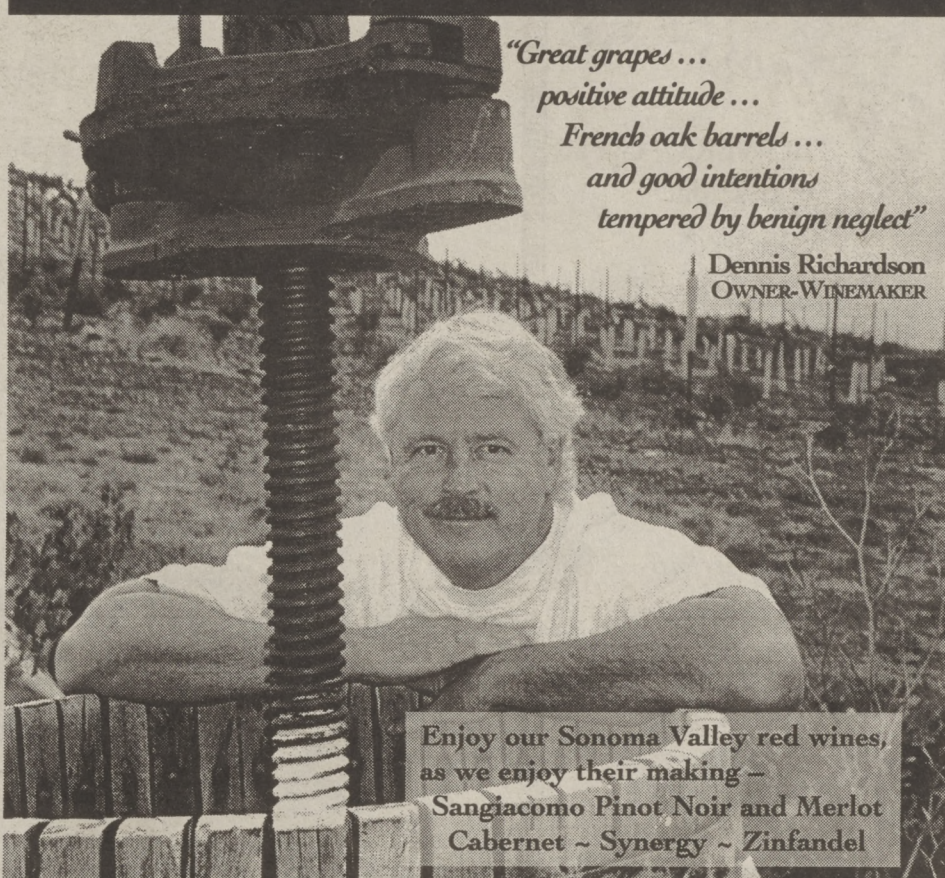


top quality service at affordable prices

22690 Broadway, Sonoma

939-9188

RICHARDSON



VINEYARDS

2711 Knob Hill Road ♦ Sonoma, California

Raising

Continued from page 20

never returned to Sonoma after the war.

Herron, 69, owns Barricia Vineyard with Barbara Olsen (the title is a combination of their two first names), a close friend and retired psychologist.

Despite her many careers leading to her being appointed a judge,

Herron said deep in her heart, she always wanted to be a farmer.

"I told my dad I wanted to go to the Cornell ag department. He laughed and said, 'Your idea of a farm is white pillars and a porch with a rocking chair on it,' " she said, adding with a chuckle, "and I thought, 'Yeah, so?'"

It took a while for the Upstate New York native to return to her dream of being a farmer, but she has.

She and Olsen bought the property together in 1978, after reading about it in the classified section during a visit to Sonoma.

Although a few early morning stints in the vineyard — with the cold creeping up her legs and her hands feeling like they'd

frozen to the pruning shears — may have altered her view of farm life, it hasn't lessened her pleasure in it.

"There is a great deal of satisfaction in doing what I was sure I always wanted to do," said Herron.

While she now relies on a vineyard manager to handle much of the day-to-day work with the grapes, Herron keeps a

close eye on what goes on.

"I consider each vine my child ... and I like to know everything that's happening and be a part of the decision making," she said.

Pat Stornetta comes from a long line of farmers.

She and her brother, Joe Leveroni, own their late father's business, Leveroni Vineyards, as well as his dairy business.

Their father, Bob Leveroni, had expanded into the grape-growing business in the late '70s to early '80s. "The dairy business was so-so ... and he liked the idea of making wine for himself," Stornetta said as she went down the rows of a vineyard on Leveroni Road, picking

a grape or two from random clusters to check sugar levels.

Stornetta and her brother both spend time in the vineyard, walking the long rows of grapes, checking sugar levels and comparing notes with each other.

Few days go by when she isn't in the vineyard, spending anywhere from two to eight hours a day there, depending on the time of year.

As someone who's been around farming her entire life, Stornetta has her own view of where women are in the world of agriculture.

"In agriculture, women have always been involved, but their voice was not as loud as men's — they've always been a silent partner," she said, adding, "It can be a difficult life, and it can be wonderful. It's a great place to raise a family."



Tom Noonan

AFTER YEARS OF being a judge, Patricia Herron has finally realized her dream of being a farmer.

WEDDINGS • PARTIES • SHOWERS •

Bancroft's 

SINCE 1923
FLOWERS — GIFTS
996-2902

"Come See Our
Wide Variety of Gift Items."

711 Broadway • Sonoma, CA

BALLOONS • FRUIT GOURMET BASKETS • ANY OCCASION • PLANTS • BASKETS •

Supporting
the Vintages of
Sonoma Valley
since 1909

**SONOMA VALLEY
CHAMBER OF COMMERCE**


645 Broadway
996-1033

P A T T S C O P Y W O R L D

Charlie & Patt Bettinelli
Welcome You to...

Patt's COPY WORLD

- Bar Coding & Bulk Mail
- Remote Office use us as your remote office
- Volume Discount Prices High Speed Xerox 5390
- Full Color Copies
- Computer Rentals Both Macintosh & PC ASAP! Software Available
- Stationery Business Cards, Letterhead, Envelopes
- Laminating, Binding
- Oversized Copies



Charlie & Patt Bettinelli, Proprietors

Sonoma Valley Shopping Center
504 WEST NAPA STREET • SONOMA, CA 95476
PHONE: 707-939-PATT (7288)
FAX: 707-939-7299
HOURS: MONDAY-SATURDAY 8:30AM - 7:00PM

P A T T S C O P Y W O R L D

Cop talk

Continued from page 17

next thing he knew, sheriff's officers came at him in their cars. Harmon jumped out of his truck and put his hands in the air as officers drew their guns. Fortunately, Harmon was able to explain the mix-up, and he pointed them toward Caraffa.

He later testified at her trial.

Despite the potential danger of his pursuit, Harmon said he'd do it again. "I just took a calculated risk, I guess."

Other Sonomans have tales of funny happenings through their scanners. Some

have admitted to listening to their neighbors' cellular or portable phone conversations.

"It's against the law, but you can't help it if it comes through your scanner," said homemaker Kathy Faraday, 29. She once overheard someone haggling about the price of something over the phone. She thought he was selling drugs, until a half hour later she realized he was an art dealer trying to sell a painting.

Auto detailer Dave Eddy, 52, said he recently had to take a break from listen-

ing to his scanner. "I was listening to it daily until the last couple of weeks. It gets you a little emotional, high strung and nervous, so I had to break away for a little bit," he explained.

"It can become very habit-forming," he continued. "I've even had times where I've taken it to bed with me and was fighting to stay awake and listen."

While some like Eddy say the scanner does make them paranoid because it heightens their awareness of crime, others say it doesn't bother them or their families at all. Miller says his sons, ages 10 and 13, who also hear the scanner, already know what goes on. "There's no sense in hiding it from them," he said.

Sonoma Index-Tribune managing editor Joan Casserly also admits to having a scanner addiction. Casserly began listening to the scanner as part of her job years ago, so she could stay on top of Valley events.

Over the years, it has become much more than part of her job. She says she'd have a hard time living without it.

Casserly listens to it at work, at home — day and night. One of her neighbors confessed to her he'd thought a drug dealer lived in her house, because he constantly heard the static voice of a police dispatcher coming from inside.

Now she's become a neighborhood

resource. People run over and knock on her door to find out the scoop when a police car goes by or an officer knocks on another neighbor's front door.

She's also developed the uncanny ability to unconsciously screen out Sonoma Valley happenings from the rest of the voice traffic on the scanner.

"I fall asleep to the static and dialogue. I'll be in a deep, deep sleep, and then, like the night of the Sebastiani fire (Easter morning) I'll wake up at 4 in the morning and know something is going on in town," said Casserly.

Local law officers and fire officials say they're aware their communications are being listened to by the public and have that in mind at all times.

Sonoma Police Capt. Robert Wedell said it's against the law for people who listen to scanners to use the information to interfere with police work.

He's had no encounters with overzealous scanner listeners in Sonoma Valley, but told of one incident in his former place of employment — Foster City.

"People in a neighboring city had scanners," Wedell explained. "They thought they would come out and see all the police action and they ended up getting into an auto accident with the suspect." Fortunately, no one was hurt, and because of the accident, the suspect was caught.

Sonoma Valley Community Health Center

430 West Napa St. Suite F, Sonoma, CA

Comprehensive Family Health Care Pre & Postnatal Care



Se Habla Español

Family Practice Physicians,
Family Nurse Practitioners,
OB/GYN Board Certified Physicians,
Other Specialties

Open Monday-Saturday, Day and Evening Hours

**We accept Medi-Cal, Medicare,
and most Private Insurance.**
(707) 939-6070

On Your Way Out of Town?

One Stop for Food and Fuel
Stop by for Great

Snacks
Cappuccino
Quality Deli Items
Local-Made Bagels
Beer & Wine
Soft Drinks

Deli Sandwiches
Espresso & Coffees
Gourmet Desserts
Lunch Specials
Doughnuts & Muffins
Croissants

Bonneau's Low-Priced BP Gasoline

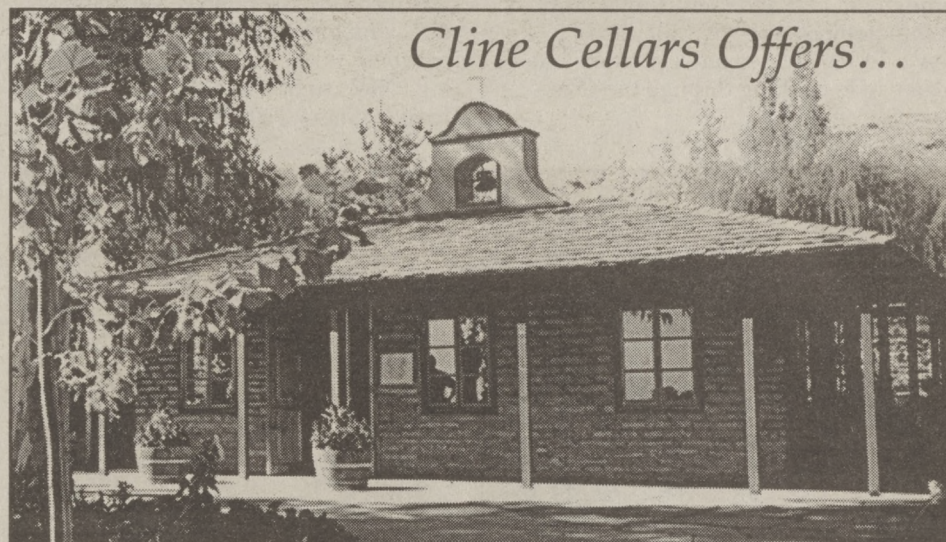
Low Priced Super • Regular • Diesel

Open 7 Days
Carneros
939-1646



32001 Arnold Drive
Schellville
Next to the BP Service Station

Cline Cellars Offers...



"History You Can Taste"

This is where it all began in 1823 when Padre Altimira planted the cross for the original Sonoma Mission. Cline Cellars celebrates this historic site, and invites you to come and visit our antique adobe "mission chapel."

The chapel adds a unique venue to Cline Cellars' expansive grounds, which are well known as a premier wedding and special event site in the Sonoma Valley.

Be sure to sample our award-winning Rhone varietals and California Zinfandels in our historic 1850s tasting room!

Open 10:00 a.m. to 6:00 p.m. 24737 Highway 121, Sonoma. 935-4310

Vegging

Continued from page 19

the Stone" when an anti-vivisection group marched by. "I've always loved animals but I hadn't thought about the actual experiments," she said. As she gathered more information and became an anti-vivisection advocate, she realized that, by extension, she could no longer eat or wear animals — and hasn't for the last 16 years. "It changed my whole life," she said. "Rather than treating them as a commodity, my deep feeling is that animals actually have a life."

Kevin Wilson was working in the anatomy department at a university when he got his first glimpse of the human body in a form that looked not unlike the meat one buys at a grocery store. The incident also coincided with his divorce, which he said left him feeling "defanged."

"Ultimately, I couldn't bring myself to eat meat," he said. Trained in classical French and continental cuisine, he began to experiment with alternatives to meat-based dishes by incorporating aspects of Mediterranean, Oriental and South American cuisine to his repertoire. Mixing healthy staples like rice and beans, couscous and other grains with fresh vegetables and exotic spices, Wilson developed his own version of international vegetarian cuisine.

To help beginners make their way through the vast and confusing world of tofu, tempeh and soy milk, he is now offering classes on vegetarian and vegan-style cooking through the Community Center.

More seasoned vegetarians in the Valley get together every other Friday at the Community Garden on Seventh Street East for a delicious potluck dinner and to discuss sustainable agriculture and the environmental benefits of eating lower on the food chain.

While objections to eating animals on the grounds of such principles are more compelling than ever, vegetarian chef Gail Chandler notes that for older Americans who grew up on meat and potatoes, a simple trip to the doctor serves as their wake-up call.

"Changing your diet becomes a matter of life and death," she said. Recent discoveries linking obesity, high blood pressure and heart problems to red meat, fat and sodium have compelled thousands to forgo frozen pizza for a plate of fresh pasta, eat seafood and chicken instead of indulging in that thick T-bone steak or, in many cases, give up meat altogether.

Even in grocery stores, U.S. Department of Agriculture slogans promoting the consumption of fruits and vegetables reflect a major switch in the American diet.

An advocate for healthy, filling meals for the non-meat eater, Chandler was first motivated to develop recipes low in fat and cholesterol because she herself was overweight. She turned to the famous McDougall diet, which excludes meat and dairy products, but soon found it dissatisfying. "He's right about the diet, but the food is ghastly," she said, distastefully



Tom Noonan

GAIL CHANDLER'S colorful vegetarian creations are filled with healthy ingredients.

recalling heart-healthy, flavorless pieces of cardboard masquerading as muffins. Refining her techniques to satisfy her own taste buds, she found herself sharing meals with co-workers, and eventually went into business for herself.

Now she works at the Sunflower Sage Cafe in Sonoma, where she creates exciting, palate-stimulating dishes which incorporate exotic ingredients like ginger, curry, cumin, tofu, and even seaweed.

The popularity of dishes like mild vegetable curry, made with tender chunks of seasonal vegetables and chick peas, accompanied by a side of fresh chutney, reflects both an increasing awareness and a flourishing exchange of the global community.

"As we become more intelligent as a species, we are more open to new things. We've learned to embrace new things," said Chandler. "The younger generations have really been introduced to ethnic foods which don't rely that much on meat."

Even the more traditional ethnic restaurants, like Rin's in Sonoma, have responded to the more health-conscious customer by offering more meatless and non-fried choices. Mui Warunraat worked as a cook in a Bud-

dhist monastery in Bangkok before eventually finding her way to the Valley.

In Thailand, she prepared what she considers a very pure form of vegetarian for the nuns — in addition to meat, "seductive" food like garlic and onion were also forbidden, as they were considered a distraction from the religious practice. "Once you convert into this stage, all that is not a pure form counteracts with your vegetarian sense," she said in Thai.

Now she works with owner Yupa Garret to incorporate more meatless dishes into the restaurant's main menu, which includes broccoli with mushroom, eggplant curry, rolled noodle, and vegetarian potstickers. "Thai food is well suited for vegetarian," she said.

But even with so many choices, making the switch to a vegetarian diet is not necessarily easy, especially for adolescents who may not get all the proper vitamins their growing bodies need.

May Boeve was only 5 or 6 years old when she wrote a letter to President Bush asking if he could do anything about the mistreatment of animals.

See Vegging, page 40



Tom Noonan

KEVIN WILSON FEEDS a heaping spoonful of pasta novella — a spinach pasta with almonds and carrots in curry sauce — to his son, Jahti Kalil, 4.

Salute!

Local grapegrowers toasting Italian crop

By Michelle Bouchet

SPECIAL TO THE SONOMA VALLEY MAGAZINE

Amidst the bevy of French varietals – cabernet sauvignon, pinot noir, chardonnay, sauvignon blanc – a new group of grapes is emerging in the Valley – the long-ignored varietals from Italy.

Names once foreign to the hillsides and wine bottles of Sonoma Valley are cropping up from one end of the Valley to the other. Grapes with melodic names such as sangiovese, nebbiolo, malvasia, pino grigio and vernaccia are slowly but surely making their way onto the palates of wine enthusiasts, according to Italian grape aficionados.

No longer limited to the wine lists of trendy trattorias, Italian wines are now making a home on the shelves of markets, wine shops and in local tasting rooms.

Recent feature stories in magazines such as the Wine Spectator and the Wine Enthusiast prominently highlight the increasing interest in Italian wine.

In fact, one Valley grapegrower/vintner is dedicating much of his winery to the growth and production of Italian grapes and wines.

Sam Sebastiani has dipped back into his heritage to blaze a new trail for the wines from the country his grandfather hailed from.

"This is where I belong," said Sebastiani, who has traveled to Italy regularly over the past several years to research Italian grapes and wine.

More familiar in a baseball cap than Italian loafers, Sebastiani has the lean look of an American farmer. The property he and his wife, Vicki, own in the southern end of Sonoma Valley shares vineyard space with an extensive wetlands project and some of the profits made from some of his wine go to support Ducks Unlimited, a conservation organization founded in the 1930s.

Sebastiani admits that with the French varietals entrenched as they are in the U.S. wine market, cutting out a significant niche for Italian wines will be tough.

"I've got a long row to hoe," he said, explaining that most Americans aren't familiar with the flavors of Italian wine.

While some wines have been blended with Italian wines for years, wine drinkers don't know how the wines taste on their own.

Italian red wines in general are younger, livelier and more fruity tast-



Tom Noonan

LOCAL GRAPEGROWERS/VINTNERS have delved into the world of Italian wines.

ing, he said.

If you taste enough of them, the flavors become very distinct. It's like being able to discern an accent of someone from Boston, Sebastiani

explained.

"It'll take education, time and tasting," he said. "That's why we have cabernet, chardonnay and sauvignon blanc. ... We make a lot of flavors to

taste here. We wouldn't exist on just Italian wines."

Another challenge in developing vineyards planted with Italian grapes is that where they grow best – on hillsides, valley floor, etc. – is still a matter of trial and error in California. But each mistake is a chance to learn. For example, one of the things he's learned about growing Italian grapes is that some you have to let hang longer on the vines than the French varietals to fully develop their flavors.

"If you grow the grapes right, you're 80 percent of the way there," Sebastiani noted.

Another Valley winery experimenting with Italian wines is Glen Ellen's Benziger Family Winery.

While their mainstays are wines based on French varietals, winemaker Joe Benziger said that they've been "messing around with sangiovese, barbera, nebbiolo and aleatico. ... We feel there's a small niche for some of these varietals."

He described the Italian wines as having substantial flavor if the grapes are grown properly and they have the ability to age well, making them attractive to those who collect wines.

"People can get burned out on chardonnay, cabernet and merlot. It's nice to go out and experiment once in awhile," he explained. "There's a decent market for these unusual varieties. Barbera is attracting big interest and sangiovese is getting a lot of interest."

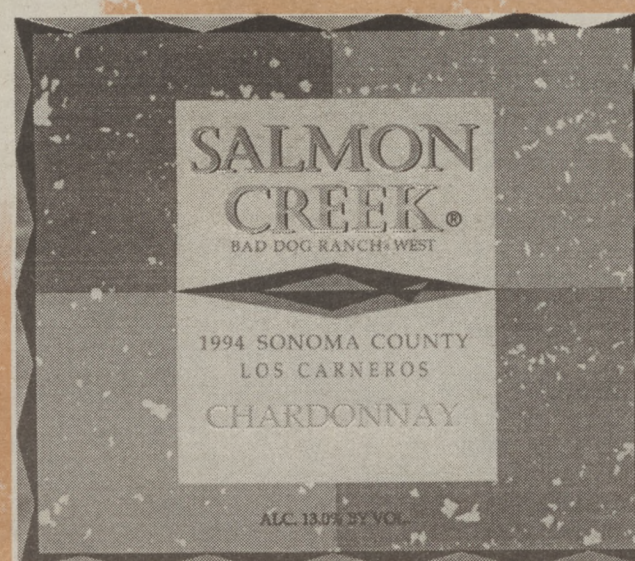
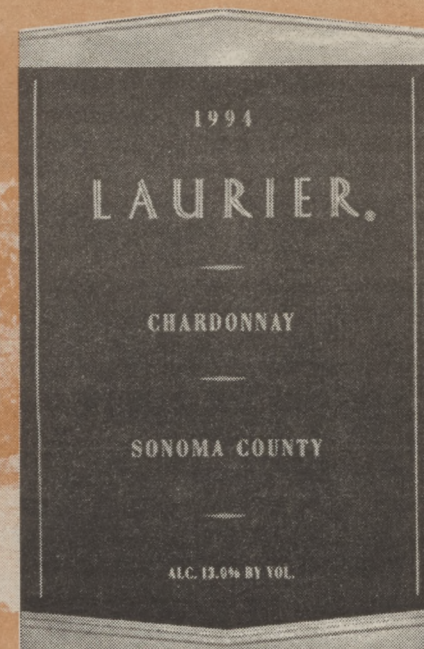
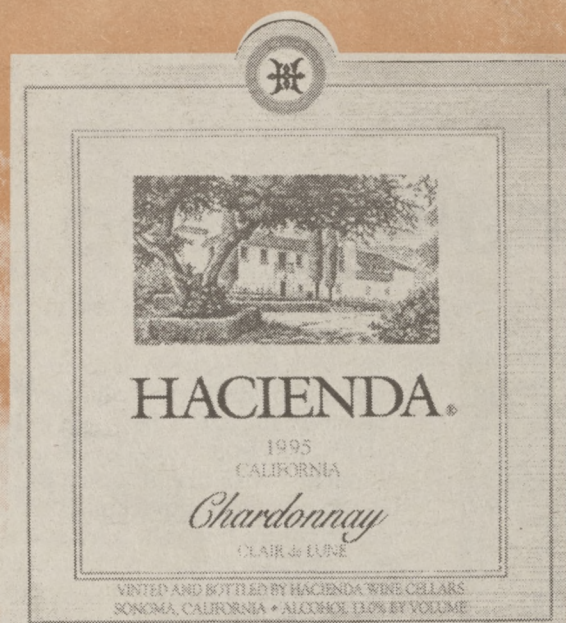
In addition, the winery is finding that some of the grapes make for good blending. A grape like aleatico "adds so much perfume – it can really enhance flavors," he said.

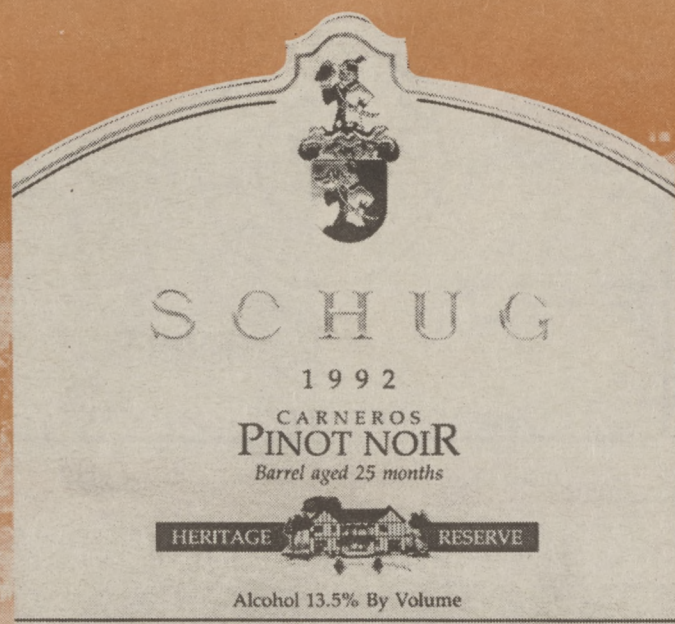
Italian wines have a nice balance and elegance, and a little more acidity than wines like cabernet and merlot, said Benziger. In addition, they have an aging potential of up to 30 years.

"I had a 30-year-old barbelesco and it tasted like it was bottled yesterday," said Benziger. "It was full of bright cherry flavors."

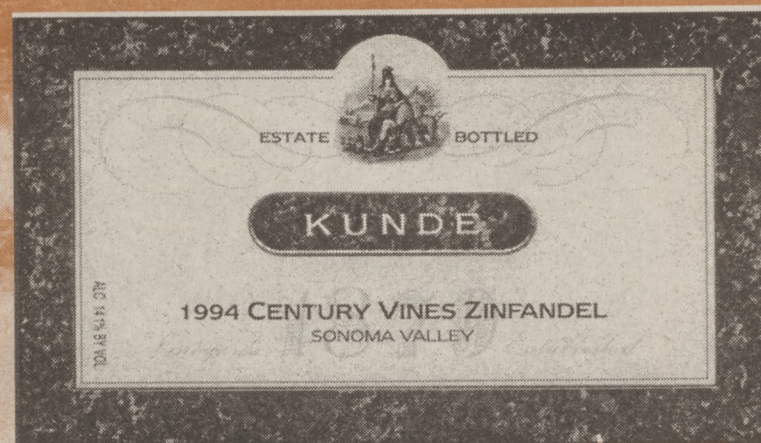
Local grapegrowers who are growing Italian grapes include Kunde Winery and others.

So next time you're trying to choose a bottle of wine from among the long and sometimes confusing array of wines at the market, why not try a little something Italian? You might be surprised.





Schug Carneros Estate Winery, 602 Bonneau Rd., Sonoma



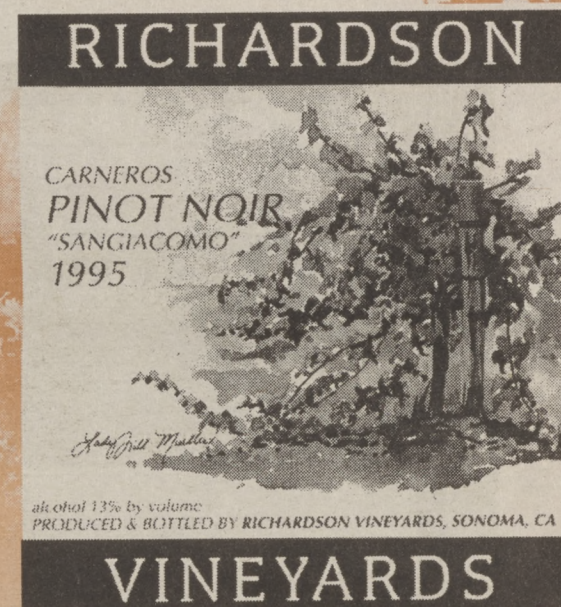
Kunde Estate Winery, Hwy. 12, Kenwood



Buena Vista Winery, 18000 Old Winery Road, Sonoma



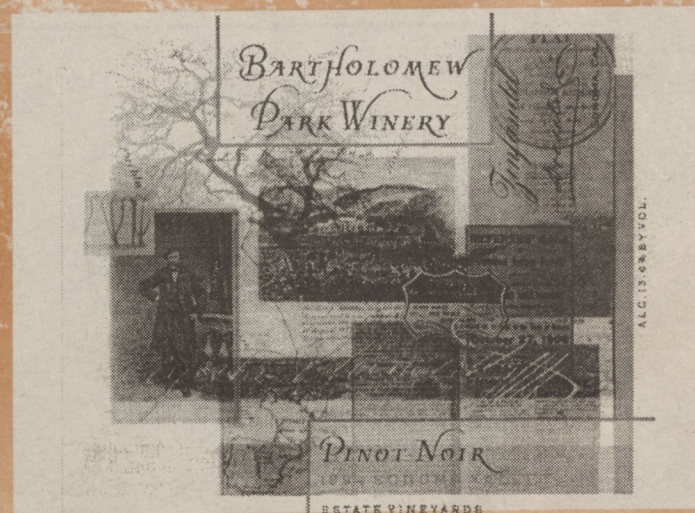
1994
Cabernet
Franc
CALIFORNIA
ALC. 12.5% BY VOL.
Pepperwood Grove Winery,
Rutherford



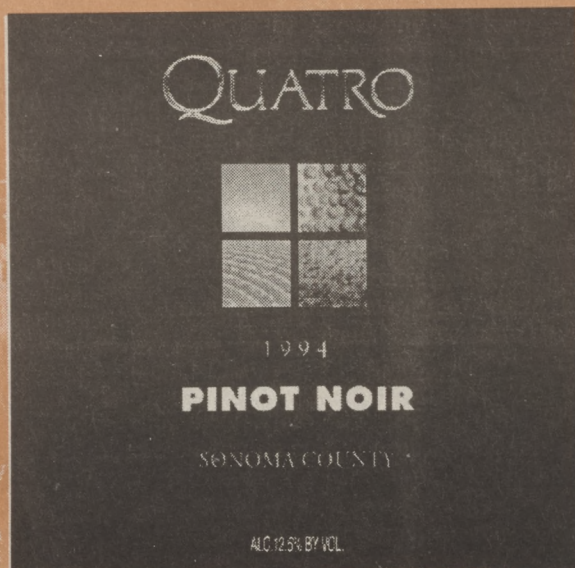
Richardson Vineyards, 2711 Knob Hill Rd., Sonoma



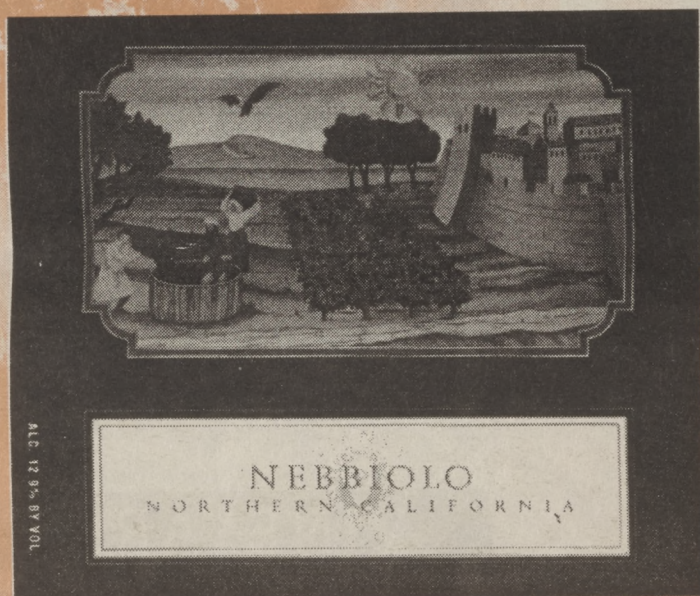
Sonoma Creek Winery, 23355 Millerick Rd., Sonoma



Bartholomew Park Winery, 1000 Vineyard Lane, Sonoma



Quatro Winery, Rutherford



Viansa Winery, 25200 Arnold Dr., Sonoma



Gundlach Bundschu Winery, 2000 Denmark St., Sonoma



Gloria Ferrer Champagne Caves, Hwy. 121, Sonoma

CECCHETTI · SEBASTIANI · CELLAR

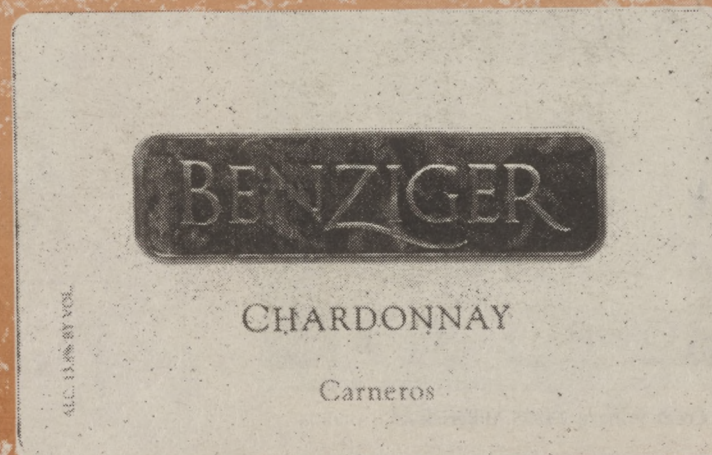
1993

CABERNET SAUVIGNON
NAPA VALLEYVINTED & BOTTLED BY CECCHETTI SEBASTIANI CELLAR
RUTHERFORD, CALIFORNIA • ALCOHOL 13.0% BY VOLUME

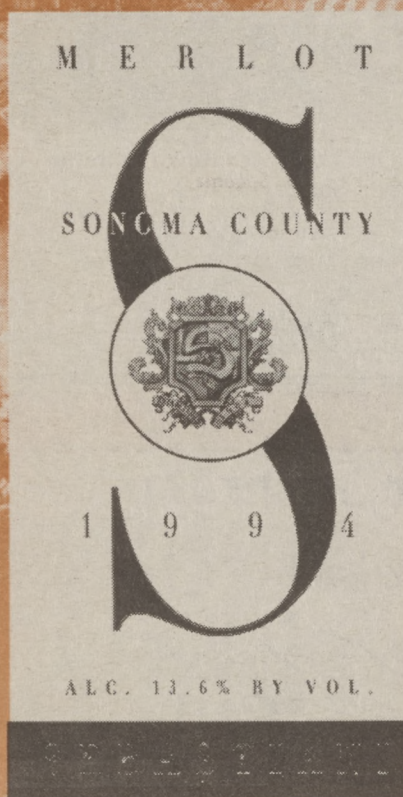
Cecchetti • Sebastiani • Cellar, Rutherford, California



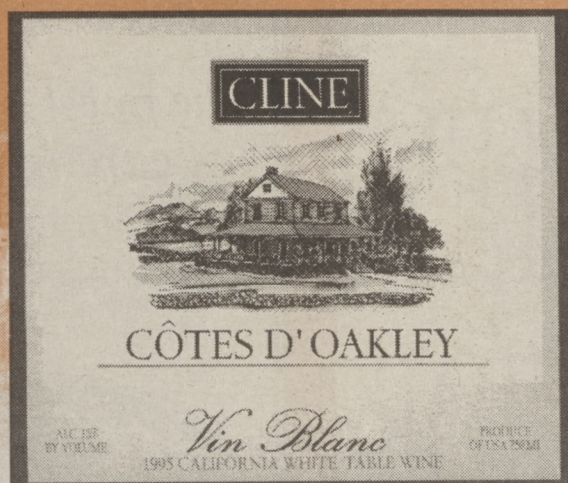
Glen Ellen Winery, 14301 Arnold Dr., Glen Ellen



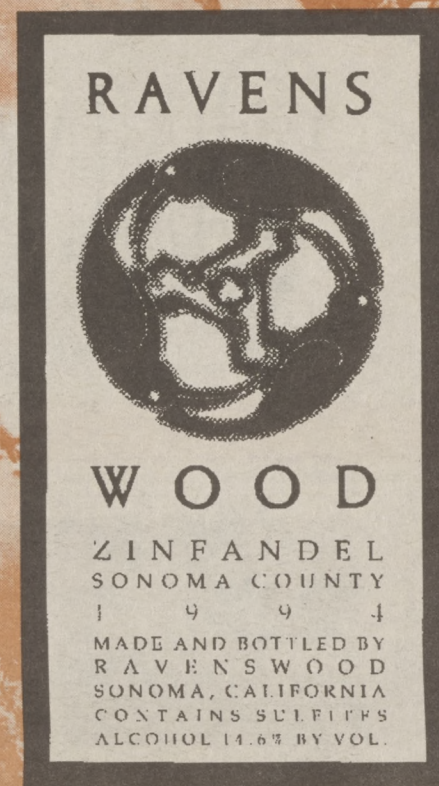
Benziger Family Winery, 1883 London Ranch Rd., Glen Ellen



Sebastiani Vineyards
389 4th St. East, Sonoma



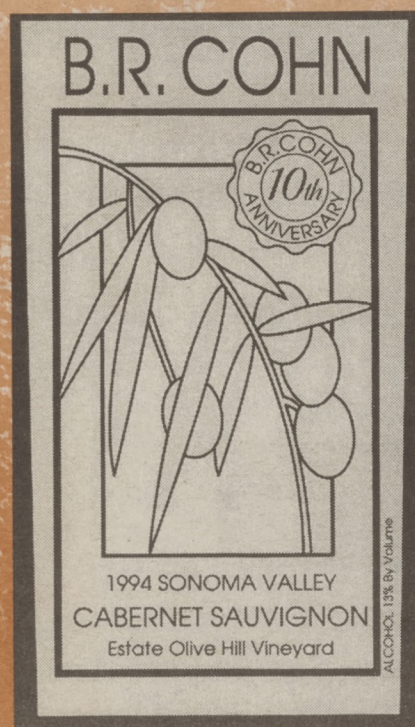
Cline Cellars, 24737 Arnold Drive (Hwy. 121), Sonoma



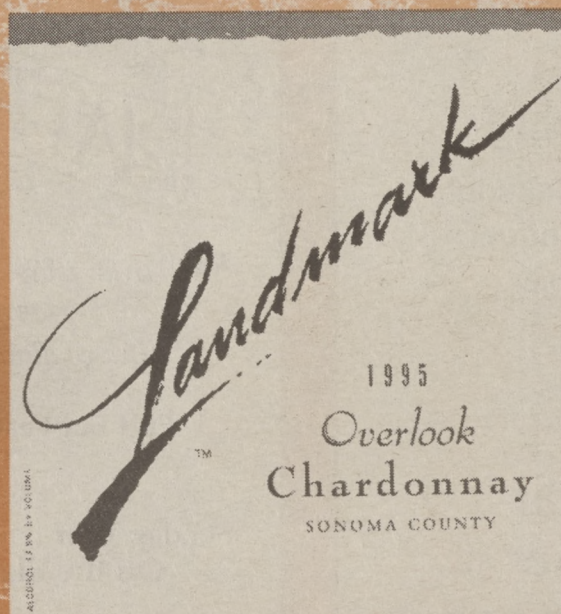
Ravenswood Winery,
18701 Gehricke Rd., Sonoma



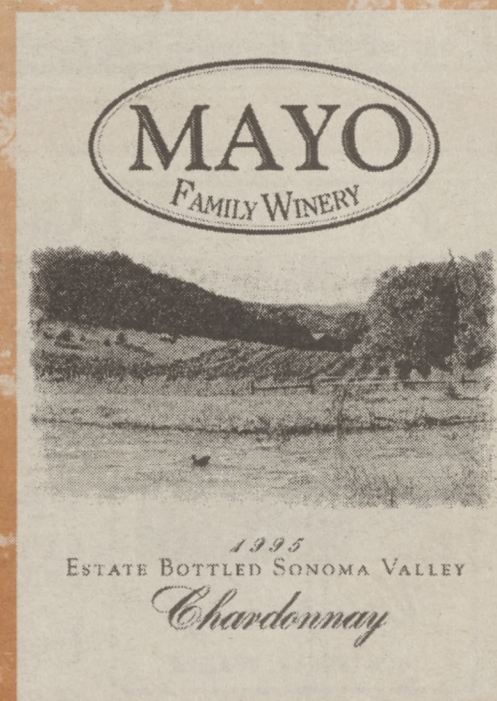
M.G. Vallejo
14301 Arnold Drive, Glen Ellen



B.R. Cohn Winery, 15140 Sonoma Hwy.,
Glen Ellen



Landmark, 101 Adobe Canyon Road, Kenwood



Mayo Family Winery, P.O. Box A, Sonoma

SONOMA VALLEY DINING GUIDE

*The finest
restaurant
in Sonoma*

Gourmet Magazine
August 1995



Open daily for lunch and dinner,
Sunday brunch
Facilities for weddings
and large parties.

400 West Spain Street
Sonoma • 938-4004



We have something for everyone!

Chicken, Seafood, Lamb, Duck, Pasta, Salads, Steak,
Vegetarian and the best hamburger in town.

Plus Daily Specials at \$9.95

Thanksgiving dinner every Thursday • Corned Beef and Cabbage every 17th
Baby Back Ribs Monday & Tuesday • Sunday Brunch

Tuesday is BBQ Night plus Uncle Patty's Spaghetti

Bring in this ad and receive 10% OFF Lunch or Dinner

Banquet Facilities • Serving Lunch & Dinner
Families welcome • toy box for kids

13 Boyes Boulevard • Sonoma • 996-7979 • Now Open Tuesday Evenings for Dinner

Sonoma's Premier Sushi Bar

*"Where only
the freshest
is served"*

INCLUDING:

SUSHI
SASHIMI
VEGETABLE ROLLS
CALIFORNIA ROLLS



New Hours:

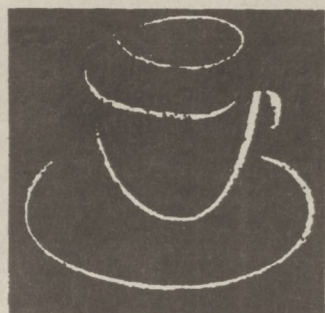
Mon-Sat 11:30-9 PM • Sun 12-8 PM

512 W. NAPA STREET • SONOMA
IN THE SONOMA VALLEY CENTER

935-0956

15% off order w/ coupon (exp. Oct. 15)

JACK'S



Village Cafe

JACK LONDON VILLAGE

14301 Arnold Dr., Glen Ellen

939-6111

California Country Dining

Garden Patio • Takeout
Catering and Banquet
Facilities Available

Open

8:30 am
daily

**Espresso Bar
Beer & Wine
Breakfast & Lunch**



Winner of Numerous
*Best in Sonoma Valley
Restaurant Awards*

*Treat yourself to the best of regional Italian cuisine
in one of Sonoma's prettiest restaurants*

Alfresco dining amid the trees on our beautiful patio

Full Bar Featuring Select Sonoma Valley Wines

Lunch • Dinner

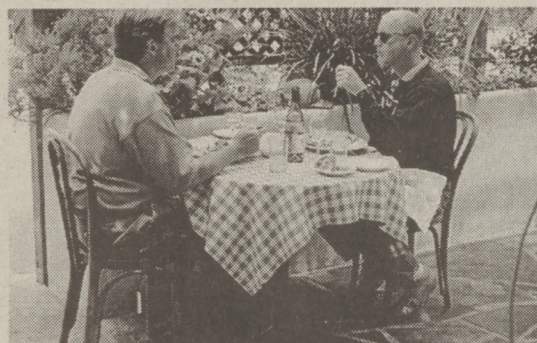
Sunday-Thursday 11³⁰-10 PM • Friday & Saturday 11³⁰-11 PM

On the Plaza at 405 First St. West, Sonoma

996-2351

Experience ... the Swiss Hotel

Sonoma's 142-year-old landmark restaurant and hotel.



Country Italian Cuisine

featuring

- ◆ pizzas from our wood-burning oven
- ◆ homemade pasta & ravioli
- ◆ hearty daily specials
- ◆ full bar
- ◆ Garden patio dining
- ◆ Five hotel suites

Dinner nightly from 5
Lunch 11:30-2:30 Daily

18 West Spain Street
938-2884



Treat Yourself to the Best Fine Chinese Cuisine

Banquet & Party Facilities
Beer & Wine

Open 7 Days a Week • Mon.-Sat. 11:30AM - 9:30PM • Sun. 4:00-9:30PM



18991 Sonoma Hwy., Sonoma
In the Vineyard Center 938-1275



Mention ad and receive 10% discount



Yucatan
Mexican
Restaurant

Ranch House



"The Best of Yucatan Mexican cooking right in Sonoma"

For your outdoor dining pleasure –
a new, improved covered patio.

Try our delicious specials

• Deep fried black perch • Milanese Breaded Pork Loin
Our menu also includes Tony's super burrito – come try it!

20872 Broadway (Hwy. 12)

Mon-Sat 11am – 10pm • Sunday 8am – 10pm

938-0454

Serving

Steaks, Seafood, Pasta

and Daily Specials

Prime Rib

on

Friday, Saturday
& Sunday

Open for Lunch & Dinner
Tues – Sun

"Weekend Brunch"

Full Bar
Espresso Drinks
Patio Dining



Marion's

18 Years On the Plaza

#8 Spain Street 707-996-6866

EAT THAI FOOD, BE HAPPY!



Yupa says...

"Come in anytime –
We don't close
in the afternoon."



RIN'S THAI RESTAURANT

599 Broadway
Sonoma, CA 95476
938-1662

PASTA NOSTRA RESTAURANT



Enjoy the largest selection of fresh pasta dishes
in Northern California. Our pastas are made
daily from the freshest and finest ingredients.

Our great restaurant is conveniently located just
off the Plaza in a unique Victorian Setting.

LUNCH: Thurs-Sat 11:30 to 2:30 pm

DINNER: Sun.-Thurs 5 to 9 pm

Fri & Sat 5:00 to 10 pm

139 East Napa Street • 938-4166

Enjoy a cocktail
or some great wine
on our lovely patio.



Daily Lunch & Dinner Specials
Open 7 Days
11 a.m. - 9:30 p.m. Serving continuously
Take Out, Catering, Private parties
935-0576
101 Napa St. (on the corner of 1st St. E.)
On the Plaza • Sonoma

Della Santina's

TRATTORIA • ROSTICCERIA • PASTICCERIA
TRADITIONAL TUSCAN CUISINE

Rotisserie

Locally raised delicacies
Chicken • Rabbit • Duck
Pork Loin • Turkey Breast

Fresh Fish daily • Veal Dishes
Special Sandwiches

Pasta

made fresh daily
Lasagna • Cannelloni • Ravioli
Gnocchi • Tortellini Fettuccini

our own
Specialty Desserts

A large selection of Italian &
Sonoma County Wines



The Winemaker Restaurant

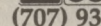
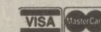
Enjoy the finest in European Cuisine, prepared by
a chef who has dedicated his life to the art of cooking.

Our Menu Includes:

- ◆ Fresh Seafood • Steak • Chicken
- ◆ Veal • Duck • Vegetarian Dishes
- ◆ Steak & Lobster Nightly
- ◆ Fri., Sat. & Sun. Roast Prime Rib Dinner
King Cut \$15.50 • Queen Cut \$13.50
All dinners feature Soup and Salad Du Jour
- ◆ Patio dining
- ◆ Enjoy our food at home. We gladly take to-go orders.
- ◆ Luncheon party facilities available.

Your Chef: Konrad Weber

Open for dinner 4:30-10 pm daily • Sunday 4-9 pm
Closed Tuesday



(707) 938-8489 • 875 W. Napa St. • Sonoma



Zee's Restaurant

Open for Breakfast, Lunch & Dinner

Daily Specials Outdoor Patio

Banquet Room Facilities up to 35 People
Convenient Location on Sonoma Hwy 12
with Private Parking

10% Discount for Senior Citizens

19315 Sonoma Hwy • **935-4410**

Hours 7am - 10 pm

"A peaceful, dignified
and casual Thai restaurant
with reasonable prices
and excellent service."

Sonoma Valley: The Secret Wine Country



**E-Saan
Thai House**

Open 7 days

Mon.-Fri. - Lunch & Dinner Sat. & Sun. - Dinner

~ SPECIAL MOVIE MENU ~

Mon.-Thurs. - 4 to 6pm

We now have delivery!

18629 Sonoma Hwy., Boyes Hot Springs **939-9077**



Pizzeria Capri

Gourmet Pizza & Pasta

Espresso • Ice Cream
We offer McDougal
& other vegetarian meals

Beer & Wine Bar

Dine in or Take-out

Open Everyday
for
Lunch & Dinner

1266 Broadway, Sonoma

935-6805

(Next to Train Town)

**Family-owned
and operated**

Catch
the Excitement!



New Video Arcade
&

Large TV

New Banquet
Facilities

Patio Dining



THE GRILLE

SONOMA MISSION INN & SPA

Enjoy a memorable lunch,
dinner or Sunday brunch in one
of the Wine Country's prettiest
settings. The Grille offers a
seasonal wine country menu
prepared with fresh, locally grown
foods in an exuberant style. An
award-winning wine list features
300 Napa and Sonoma wines.

◆ New Autumn menus by
Grille Chef, Toni Sakaguchi,
featuring fresh Sonoma products

Ideal for celebrations or special occasions.

Private dining room available

For reservations call 939-2145

Sonoma Hwy. 12 and
Boyes Boulevard

At 15

Continued from page 7

been to one of these before and I didn't know what to expect," said Lugo.

Her father escorted her into the reception room where she was seated on a "throne." Her smiling 9-year-old brother, decked out in a tux, approached with high heeled shoes on a pillow, and her father replaced her white ballet slippers with the heels. "The slippers symbolized her childhood years and the high heels symbolized the stage she was entering as a young woman," explained her mother.

Lugo's mother and grandfather each spoke about Lugo's life and the qualities they felt make her special, and then Lugo danced a waltz with her father.

After the short ceremony, everyone ate and the party began.

Sonoman Candida Ramos, 15, celebrated her quinceañera in a typical Mexican style.

In most Mexican quinceañeras, friends, family and the girl's godparents all chip in to make it a success. Someone might buy the dress, others the food, and so on. The parents or godparents often buy the girl a special piece of jewelry.

After an afternoon Mass in Windsor, more than 300 people gathered at the Sonoma Valley Veterans Memorial building. Ramos, in a white dress, and her attendants, in teal dresses and tuxedos,



Tom Noonan

TEN YOUNG GIRLS outfitted in teal dresses were attendants in Ramos' quinceañera. They line up in preparation for a special dance.

performed a dance they'd been practicing since January in the courtyard at Altimira Middle School.

The attendants, between ages 9 and 13, walked toward the center of the room in two lines, each taking a step, then tapping their foot, then repeating the movement with the other foot.

In the middle of the room they circled Ramos, who took turns waltzing with many of the men – her father, grandparents, godfather – important in her upbringing. Then the guests enjoyed a

feast of rice and beans prepared by her mother and a long night of celebrating.

The quinceañera tradition is not without its critics.

Father Aurelio Villa, a priest of Italian descent who ministers to the Hispanic community in the Sonoma Valley at St. Leo's and St. Francis Catholic churches, said he feels the quinceañera ceremony is too commercialized and pressures families to spend more money than they can afford, leaving them steeped in debt.

In cities with large Hispanic popula-

tions, like Los Angeles and San Jose, entire stores cater solely to quinceañera celebrations.

Villa has done a few quinceañera Masses, but he says, "It's always more a trouble than a satisfaction. I do it when it is needed, but I try not to commit myself in the celebration of this externally oriented feast."

Instead of quinceañera, Villa encourages families to spend the money on a trip to their home country, to teach their children about their heritage.

Others have criticized the tradition as being a sexist, extravagant show, and say it is essentially saying the daughter is now available for marriage.

There is no equivalent celebration for boys in most Latino cultures, although few can explain why.

"It's one chance to make my daughter queen for the day and let her know she's valued," said Byerly, explaining parents' motivations.

Boys wouldn't want a similar celebration, most said. "The traditions are kind of girly," said recent quinceañera celebrant Jassy Lugo.

Byerly believes the most important part of the tradition is that it values the girls and the community that raised them.

"They (critics) are looking at it from an angle of 'coming out – let me show you my daughter,' but it's not really showing your daughter. It's doing something for her, showing your pride in her, and if there's the dress and the tiara, that's secondary."

Eileen Fisher
Melton Wool Coat
Charcoal and Java \$200.00



Bear Moon
CLOTHING CO.

523 Broadway

935-3392

**Make Your Memories of the
Wine Country Last Forever...**



**VINEYARD
JEWELERS**

Since 1964

Sterling Silver, 14K & Genuine Stone Mementos
Also, Don't Miss Our Selection of Estate Jewelry

Fine Jewelry • Custom Design
Diamonds & Gemstones
Watch & Jewelry Repair
Estate Jewelry



Sonoma Marketplace
201 W. Napa Street, #4
M-F 9:30-5:30 • Sat. 10-5
707-996-2184

Road

Continued from page 3

sales are up 300 percent from the same time period last year, due in part to the hustle and bustle in the Far East.

Some wineries are daring to venture into highly competitive territory like Australia, one of California's chief rivals. Others are eyeing the more fragile economies of Latin America and Eastern Europe, sending light shipments, but enough to keep them interested and, hopefully, loyal.

One of the reasons the wine business everywhere is booming, according to Eagle and various marketing agents in the Valley, is that there's a growing awareness of the possible health benefits of wine. "Retailers say they hear it all the time," she said. All over the place, people are raving about healthy wine-drinking, which various medical studies have suggested might, in moderation, help break down cholesterol.

Whether "the French paradox" — eat fat, drink wine and live thin — is fact or myth, people everywhere seem to believe it ... and are proving it in wine shops and restaurants around the world.

Sounds fabulous to most people in the wine industry, but for smaller wineries, like many in the Sonoma Valley, it can



WALTER SCHUG, a German-born winemaker, sells one-third of his Carneros wine abroad.

Tom Noonan

also be frustrating.

"There's more demand out there for wines than there is supply," Cooley said, half delighted, half distressed. The good news is it's easier than it's been in years to sell wine.

The bad news is that all the cases run out, leaving eager customers peeved that there's nothing left to buy.

That's a definite concern, but a pretty short-sighted one, many say. In the future, small wine producers foresee their

export revenues opening up opportunities to expand their businesses. Down the road, if the wine industry continues to flourish as dramatically as it has in recent years, Sonoma could very well become a

See Road, page 35



Compliments of

Hanzell

VINEYARDS

18596 LOMITA AVE., SONOMA, CA. 95476

GRIEWE

REAL ESTATE

707-938-0916

141 East Napa Street, Sonoma



Thomas Kelly
BROKER ASSOCIATE

YOUR
CONNECTION
TO THE
REAL ESTATE
WORLD

INVESTORS TRUST

MORTGAGE CORPORATION

707-792-1414

1301 Redwood Way,
Suite 150, Petaluma



David Ewing
MORTGAGE BROKER

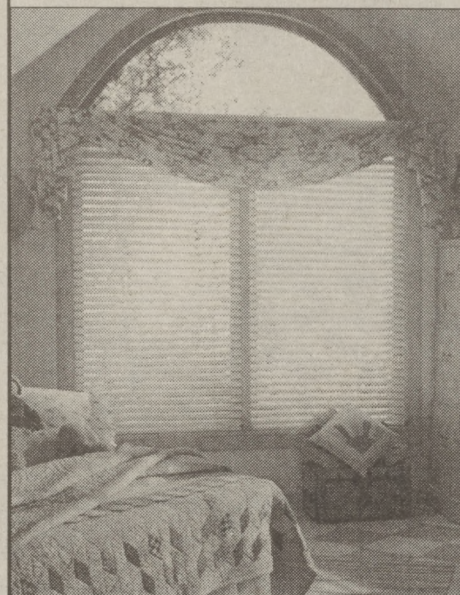
Call us and give yourself the best opportunity to make your
Real Estate Dreams a Reality!

VALUE EXPRESS

WINDOW FASHIONS™

SALE ON NOW!

Save up to 77%



HunterDouglas

WINDOW FASHIONS

- Fabric vertical blinds
- PVC verticals
- 1" mini blinds
- free estimates
- honeycomb shades
- pleated shades
- installation available
- 3 day delivery

A beautiful collection of styles and colors from the world leader in window fashions.

offer good thru November 15, 1996

SONOMA VALLEY

CARPETS

939-1191 551 Fifth St. West, Sonoma

Road

Continued from page 34

household name in wine-drinking circles worldwide.

For now, though, most casual wine drinkers don't separate Sonoma from Napa or Napa from California.

It's all one big, sunny place near Disneyland and Hollywood, only smaller, maybe, and a little north of that place with long boulevards where all the movie stars shop for their diamond-soled shoes.

Regardless of the hazy impressions, Schug says, "Europe is simply in love with California. In Europe, there's an America, and there's a California."

In truth, local marketers aren't too concerned about the fact that many who drink their wines probably can't spot Sonoma on a map.

According to Ray Kauffman — an export representative for Ben-ziger, Gundlach-Bundschu, Hanzell, Laurel Glen and some Napa wineries — only the most sophisticated importers and collectors separate Sonoma from other wine-producing parts of the state.

He doesn't pressure his clients with geography quizzes or nit-picky questions about Sonoma's micro-climates. Like most exporters, he simply tries to establish some solid relationships, one of the biggest and most rewarding challenges in the international wine business. "The hardest account to establish and keep is an international sale," he said. "If looking at an area that has excellent potential, it's important to recognize and follow that potential."

It's also important, he added, not to give overseas clients the idea that they're only back-up, called upon only when extra bottles on American shelves are left over.

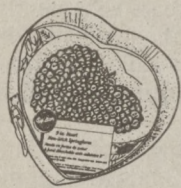
All in all, it's a touchy turf battle, trying to keep customers at home and abroad equally happy. The nice thing about it is that no one really loses.



Tom Noonan

BOB COOLEY, Landmark's vice president of sales and marketing, prepares a shipment of chardonnay bound for Germany.

Get the
book
that
makes
the
party!

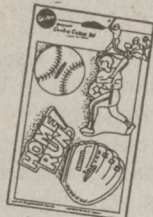


The new Wilton
Yearbook of Cake
Decorating is here!

- Fun birthday projects!
- Ideas for any occasions!
- Exciting products!



©1996 Wilton. Wilton is a registered trademark
of Wilton Enterprises



Cake Corner

16721 Sonoma Highway
996-6213

Marioni's is a local favorite since 1978.

Located on the north side of the Plaza between the Cheese Factory and the Swiss Hotel, this concrete and steel building was built by Antonietta and Henry Marioni in 1950 to the specs of the U.S. government and used as the Sonoma Post Office until 1960. In 1961 it was remodeled and served as the Sonoma Valley School District office until 1977.

In 1978 Hank and Jim Marioni gutted the building and, with the help of their parents, Marian and Dr. Dario Marioni, built the restaurant.

Three years ago, Hank Marioni left to run the Swiss Hotel and carry on the tradition started by his grandparents, Henry and Antonietta Marioni, and by his aunt and uncle, Helen and Ted Dunlap.

Jim Marioni and his new partner, his mother, Marian, see to it that the tradition of high quality dining, large 2-oz. drinks and premium wines at reasonable prices is carried on.

Executive Chef Lee Pflugrath came to Marioni's from the Sacramento area. Trained by well-known chef Ron Ruiz, Lee has extensive knowledge in the preparation of the finest steaks, seafood and pasta. He has recently been joined by Chef Robert Cherry, formerly of the Garden Court restaurant.



Robert Cherry, Jim Marioni & Lee Pflugrath



FULL BAR • ESPRESSO DRINKS • PATIO DINING
8 Spain St. • 'On The Plaza' • 996-6866

Bootlegging

Continued from page 11

happened it contained their favorite beverage," chuckled Ruggeri.

One man actually was making wine in jail, he said. He had gotten hold of three boxes of grapes, and Ruggeri supposes the guards simply looked the other way.

Ruggeri doesn't consider the Prohibition violators he knew criminals. As in many families, his father had about 10 acres of vineyards and depended on wine sales for a living. It was the only profession he knew. "If you didn't make that wine you'd starve, I guess," he explained. When Prohibition ended, his father opened a small winery.

Ruggeri remembers a number of people who sold alcohol under the table during Prohibition. Two German men on Riverside Drive made beer in the basement of their home and would deliver the beer occasionally to his father.

A cafe owner in Boyes Hot Springs was a bookie and also served alcoholic drinks. The owner of a bakery in town delivered bread early each morning to homes around Sonoma. If residents left him a note, he'd leave a pint of alcohol on their doorsteps as well.

A man on West Napa Street who owned a wood yard would make wine deliveries by hiding the wine barrels in a cart full of wood. "About midnight you'd see a load of firewood going down the road," said Ruggeri. One El Verano man made a hidden trap door leading to his basement. The basement was discovered by homeowners just a few years ago while tearing the house down. They discovered an old still was hidden there.

Not all local businesses managed to survive Prohibition. The once-thriving Sonoma Brewing Company, located where the Vella Cheese Factory now sits at 315 Second St. East, had to shut its doors. The Casseli Market in El Verano once had a bar as well, but had to shut it down, making the business less profitable.

Wineries and the "dry" years

Up until the Volstead Act, which implemented the Prohibition constitutional amendment, many wineries believed they would be exempted from the ban. "They thought it was just going to ban hard liquor," said Doug Davis, vice-president of the Sebastiani winery. "They seemed to have had some political assurances, but it appears whoever did give them political assurances sold them down the river."

During the last days before Prohibition took effect, Valley wineries and grapegrowers experienced a wind-fall of business as people nationwide stocked up for a dry period that, as far as they knew, could last forever.

"The last hours prior to bone dry days are feverish ones in the vicinity of the big wineries of Sonoma Valley, for the family trade suddenly awoke to the fact that they must stock up while the stocking is good," wrote the *Index-Tribune* on June 28, 1919. "As a result, our wine men are doing a land-office business, particularly with the smaller orders for household use. A long time back the big wine buyers of the East foresaw the demand ... and sent in immense orders at wonderfully fine prices to Sonoma Valley producers."

After Prohibition took effect, several Valley wineries settled in for a long hibernation. One of the only ones to continue with substantial wine production was Sebastiani Winery, although several others did continue to produce some wine.

August Sebastiani, who succeeded his father, Samuele Sebastiani, in the winery business, was an astute man, Davis said. He secured a permit to produce sacramental and medicinal wines and also branched into other businesses, including starting a cannery in Sonoma to tide the winery through Prohibition.



Sonoma Valley Historical Society

THE KENWOOD SALOON on Clyde Avenue, shown here during the 1890s, provided hot, thirsty Kenwood residents a bit of brew before the days of Prohibition.

Davis is uncertain how much wine the business was able to sell through its sacramental and medicinal wine permits. "It would have been dubious as to whether it was financially viable, but it did keep the winery going ... I suspect there was a fudge factor there, though."

The winery also shipped many grapes to the East Coast throughout the dry years, so families there could continue making the household wine legally allowed.

Davis suspects Sebastiani didn't think Prohibition would last. "He must have had some kind of insight, because he bought a winery in 1928 over near Lodi and why anyone would buy a winery five years before Prohibition ended, I don't know," Davis explained.

According to longtime Sonoman Henry Riboni, another winery at the north end of the Valley managed to scrape by during Prohibition as well, although not by legal means.

The winery was allowed to produce some wine for sacramental and medicinal purposes. During daytime hours a federal employee was stationed there to make sure all the wine was headed for legal sales. At the end of the day a seal was placed over the still, to assure no wine was made until the next day.

The winery, however, found a way to circumvent the law, Riboni said. "My father, a plumber, did the piping work to bypass the seal," said Riboni. "In the evening a night crew would make all kinds of alcohol all night long," said Riboni, and it *wasn't* sold to churches.

Other wineries fared worse.

Gundlach-Bundschu Winery abandoned the wine-making business entirely during Prohibition, although the family held on to the vineyards.

According to Jim Bundschu, the winery was still trying to recover from the loss of a major San Francisco storage warehouse during the 1906 earthquake and fire. Prohibition was the final blow. The winery did not start

up again until 1970.

The wine-making Kunde family in Kenwood maintained Wildwood Vineyard selling grapes mostly to New York, but halted its wine production. Pagani & Son, a large producer in Glen Ellen before Prohibition, also survived the dry years.

Prohibition's supporters

While the *Index-Tribune* editor for years vehemently opposed Prohibition, blasting away at the law with editorials, a competing newspaper in town called the *Sonoma Valley Expositor* apparently took a different point of view.

The *Expositor* editor, G. J. K. Bigelow, supported the board of supervisors in enacting a 1913 law to limit the number of retail liquor licenses in the Valley. To some, the move symbolized prohibitionist sentiments.

Some women of the Valley also seemed to support the anti-alcohol law. Sonoma Valley Woman's Club member Jan Swift recently wrote a history of the club, and through researching old meeting minutes believes many of the club's members supported Prohibition.

"But they had to be very careful, I believe, because many of their husbands probably were not in favor of it," said Swift. "There were many saloons around the Plaza at the time, and that was something they were fighting against."

At least one prohibitionist was apparently among the ranks of winery owners in the Valley. Jim Bundschu says his grandmother Sadie Bundschu loved wine and vineyards, but was somehow convinced by the prohibitionists that alcohol should be outlawed. Although family records aren't clear, Bundschu said, she might have had some say in the winery closing shop at the start of Prohibition.

Over 40

Continued from page 4

deep into center field, the Valley's filled with guys who have played together on teams for years, and continue to brave injury and slowing reflexes to play another season.

"It's just fun being with the boys," said Rod Leeburg, 42, coach of the Buzzards slow pitch softball team, which has been together for more than 15 years, and has a high percentage of team members more than 40 years old. "We probably have more knee braces than any other team," Leeburg admitted with a laugh.

Team member Richard Thorp, 46, was 4-1/2 years old when he started playing in his first organized softball league. He didn't play in high school – too busy partying, he said – but he played a little semi-pro ball, for about 15 games, years ago. Now, he's slowed down just a bit, he admits. "I don't run as fast as I did – I don't wear sliding pads any more," he said.

At this year's season end, he noticed the cleats on his shoes were worn down, and he wondered about whether it was worth it to buy new shoes. But Thorp decided he'll be back on the field next year – with new cleats – part of a team, trying to win.

"You try to psych yourself up so you'll be competitive," Thorp said. "But we have fun – I wouldn't play if I didn't have fun."

Some of the team members have left over the years, and new players have joined, but most of the guys have known each other for years – at least during softball season.

The league runs from late April to early August, and this year the team was sponsored by the Caselli Construction company. Players and sponsor fees add up to \$650 for the season – to pay for the umpires, light the field and organize the games.

The games are frequently a family affair. Sweethearts, wives and children come to watch these guys play and cheer them on – and then the guys go watch their kids play in the younger leagues.

Alice Ortiz watches every game the Buzzards play: her husband, Doug Conaway, is one of the team's younger players, while her dad Woody Ortiz, 48, has played on the Buzzards for years. Alice grew up watching her dad play ball at least three times a week. "Now his grandkids come out to watch him, too," she said.

After a Buzzards game, the team usually goes out for beers, and a chance to laugh together. When the Buzzards won a trophy one year, they took it apart so every player could take a couple of pieces home.

However, the guys are much more serious when they're on the field. They play to win, to the best of their abilities – within certain limitations.

Buzzards team member Larry Philpot, 46, batted left-handed this year for the first time.

"If I bat right-handed, my knee goes out – it's called adjusting for age," Philpot said. He works out with weights to stay in shape, but it's the commitment of playing on a team that motivates him, he said.

"I guess the competitive thing pushes you a little bit. You're a little more willing to push yourself to your fitness edge," he said. "It's not just you, there are other people depending on you."

When softball season ends, Philpot gets ready for basketball, and the Jack Benny

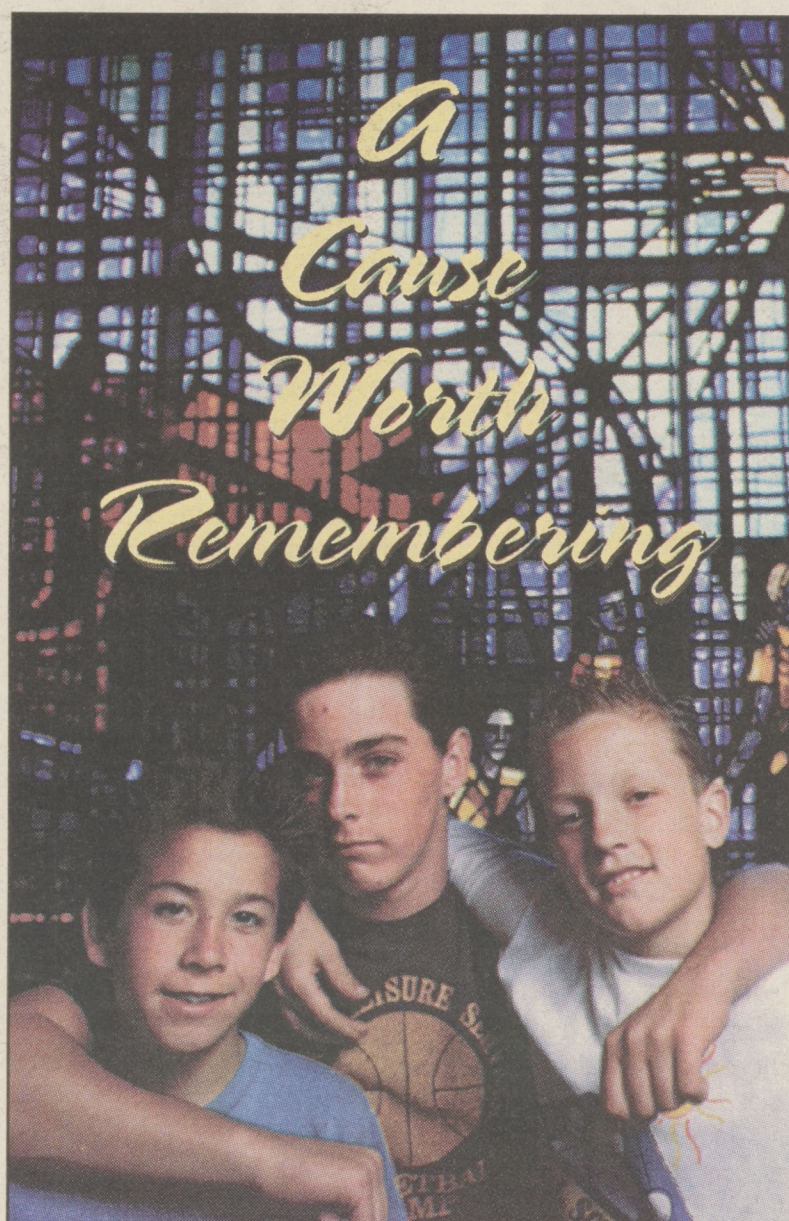
League, which starts in October and usually lasts until early March. He's played on local basketball leagues for years, and knows many of the players from years spent in younger leagues.

"It's kind of fun to see the same people in the league that were playing 20-some years ago," said Larry's wife, Micaela, who has watched him play over the years. "When they play, there's a real camaraderie among the teams. They know each other."

Micaela views Larry's involvement on

the softball and basketball teams as a plus – it lets him exercise while having fun, she said. Asked about any worry over injuries, she said he's never been injured while exercising – only at other times in his life. In fact, there are fewer injuries in the Jack Benny League than in younger leagues, in part because the players don't jump as high or run as fast, said Pete Balchinas, 42, commissioner for the league. However, being slower and jumping lower doesn't mean the league isn't

See Over 40, page 39



Thank you so much for your support of the Noel Mertens Memorial Golf Classic

This is Hanna Boys Center's biggest annual fund-raiser and reaches out to our community and beyond.

Space just doesn't permit the listing of all the volunteers, contributors and supporters, who have ensured the success of this tournament. We are sincerely grateful for your care, concern and commitment to our cause.

Thanks for being there for us.

We'll always remember you

The Boys of Hanna

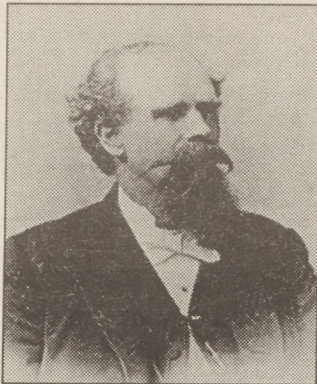


Hanna Boys Center

A Home Where Hurt Turns into Hope!

17000 Arnold Drive, P.O. Box 100, Sonoma, CA • (707) 996-6767

FOURTH GENERATION OF FUNERAL SERVICE 1889-1996



JAMES HAGAN
1st Generation



HENRIETTA & WILLIAM DUGGAN
2nd Generation



LEONARD & MARY DUGGAN
3rd Generation



SARAH LETITIA HAGAN
1st Generation

James Hagan of Oldham, England came to California as a sailor aboard ship and settled in Centerville where he became a tinsmith. James married Sarah Letitia Goforth from Toronto, Canada, who came with her family to California and settled in San Lorenzo.

In the early 1880's a serious epidemic broke out and James made hand soldered zinc boxes, or caskets, that could be sealed for burying those who had died of this disease. He was advised and decided to become an undertaker and to move to San Francisco. This was about 1885.

The first official record is the San Francisco Directory 1889
"Hagan & Schofield" 507 Valencia Street
James and Joseph Hagan, George W. Schofield
Undertakers and Embalmers

The San Francisco Directory 1892 reads:
"Hagan & Schofield Undertakers"
525 Valencia Street and 17 City Hall Ave.

In 1898 James Hagan moved to 445 Valencia Street. In 1899 James was at 13th Street near Valencia. He had his own stables and the family always lived at the place of business. He was at this address at the time of the 1906 fire and earthquake. He rebuilt at the same site but the address was changed to 49 Duboce Ave. (13th Street was renamed Duboce Ave. After the earthquake.)

James contracted with the city of S.F. to bury the indigent. Sometimes a relative or friend would pay a small sum to have a cloth covered casket and service. Sarah Letitia Hagan (James' wife) would cover the casket with a black cloth and tack white material inside. She was quite a seamstress and was very proud of her work. James had a carpenter shop in the basement on Duboce Ave. where he would make wooden caskets.

In 1902 James hired William Duggan who had just been mustered out of the cavalry (Spanish-American War) at the Presidio in San Francisco. He was a hack-driver, casket maker, grave digger and all around handyman. He was willing to do any work and was mainly hired by James Hagan because of his experience and familiarity with horses. James owned a stable where he kept his horses and wagons for trips to the cemetery.

In 1903 Henrietta, James Hagan's youngest daughter, married William Duggan shortly after her graduation from Medical School at the University of California. James was not in favor of this marriage. William was the hired help, an Irishman and a Catholic.

William continued working in the livery business, later bought a horse and carriage and went into the taxi business, one of the first taxi services in San Francisco. When automobiles were manufactured he bought a limousine and continued in the taxi business until he bought out William Green Undertakers

in 1916. In 1915 William was issued a license as an Embalmer after a course of study.

1916 - Duggan & O'Rielly - 1230 Valencia Street, S.F.
1922 - Duggan & Carroll - 1230 Valencia Street, S.F.
1923 - William Duggan & Co.
1929 - Duggan's Funeral Service, 3434-17th Street, S.F.

William and Henrietta had five children, William T. and Richard J., who studied medicine. Edwin J., Leonard F. and daughter Letitia Duggan Welch worked with their father until 1959.

Presently owned and operated by William J. Welch.

In 1959 Duggan's Mission Chapel was established in Sonoma. The Duggan Family, William, his son Leonard and daughter Letitia, purchased the Funeral Parlors from the Bisso Brothers who had it built in 1952. The architecture is a copy of the Sonoma Mission.

The Duggan Family has added two small chapels since 1959, and redecorated the main chapel.

At present Leonard F. Duggan's daughter, Marilyn Caselli, manages the business. In 1987, Mission Cremation Service was added to the business. It is the first and only licensed crematory in Sonoma.

For more than 100 years individuals have entrusted their pre-need request or wishes with the Duggan Family. The family is very proud to be associated with the funeral business and to be of service to families and individuals in their time of need.



Duggan's



MISSION CHAPEL
525 W. NAPA STREET
SONOMA, CALIF. 95476 • 996-3655

TRADITIONAL FUNERALS • MEMORIAL SERVICES • CREMATIONS

Over 40

Continued from page 37

competitive.

"You have more dignity and class about it, but you still play as hard," Balchinas said.

Many players said that the older they get, the smarter they play – they concentrate on the strategy of the game, instead of athletic grandstanding.

There aren't any "wannabes" in the Jack Benny League, Balchinas said. Most of the guys are former high school and college players, and have already proved whatever they wanted to prove through the sport. Now, they're out for the fun of it.

"When I've got a game that night, I wake up in the morning and it still excites me that I'm going to play that night. It's just for the pure fun of it," Balchinas said, adding that he hopes to keep playing for years and years.

Jim Fife, 42, not only plays on the Jack Benny League, but keeps active in basketball year-round by playing informal games in a local park several days a week. A former Division I college player, he said playing basketball releases the frustrations that can build up in his job in sales.

"It's kind of a passion," he said.

"We call ourselves junkies – it's a habit. You just do it, and get that adrenaline rush out there playing."

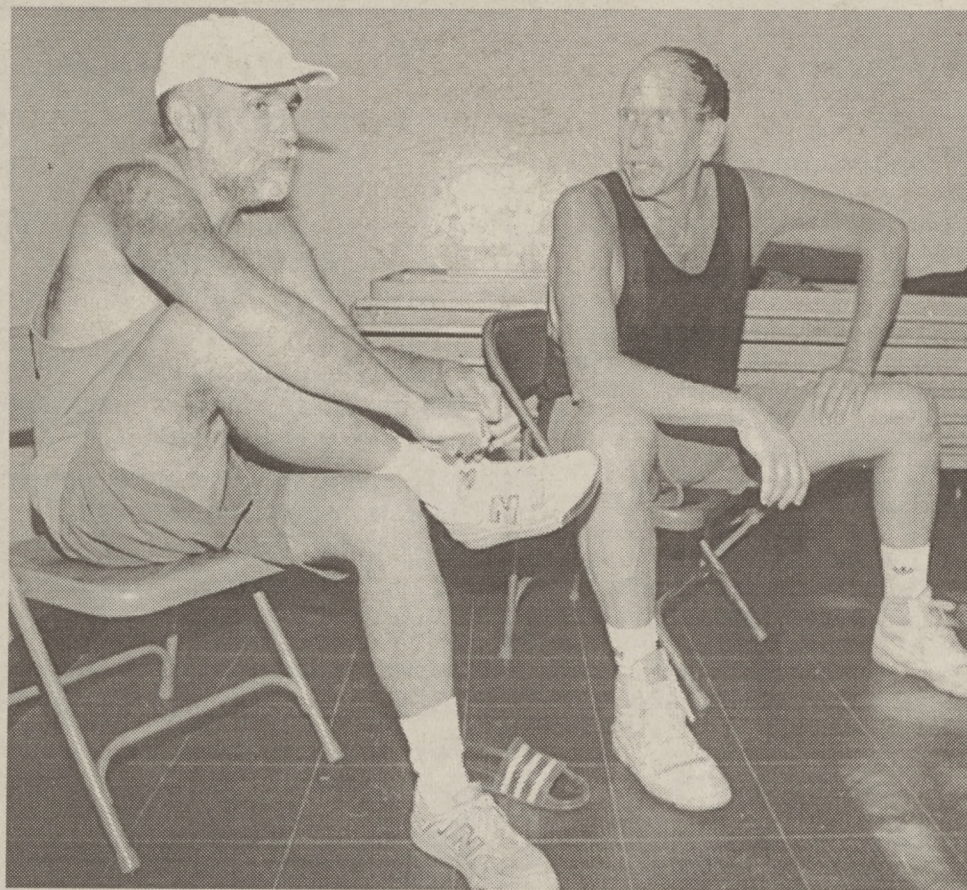
John Fall, 45, plays on the Jack Benny League, also plays baseball on a nationwide men's over-30 league, and coaches kids' teams. He works out regularly to keep in shape in order to play.

"I've been involved all my life. ... I'll keep going as long as I don't embarrass myself," he said.

His wife, Leslie, sees his involvement in sports as a hobby like any other, but his mother, Connie Morehead, teases him to slow down.

"I call him 'old man' and tell him it's time to put the ball away," Morehead said. "I want to go on record that he should slow down and stop believing he's 16, or even 20."

However, these Valley guys seem determined to keep going in team sports that most people view as belonging to younger men. Whether it's baseball or basketball, they enjoy the exercise, they enjoy hanging out with "the guys," they enjoy the adrenaline rush of competing as a team – and they enjoy playing the games they first learned as kids.



Tom Noonan

ARMONDO ZIMMERMANN, 52, and Bill Kelly, 49, get ready for their weekly basketball game.

for your floral indulgences...



VARIAN WILLIS, proprietor-designer

530 Broadway – Sonoma
only 82 steps off the plaza

...just a few of The Flower Shoppe's happy customers – The Swiss Hotel ... Viansa Winery ... Sonoma Mission Inn ... The General's Daughter ... Depot Hotel Restaurant ... Lo Spuntino ... Good Day Sunshine ... The Buffy Antiques ... Ristorante Piatti ... Sunshine Jewelers ... Cafe La Haye ... North Bay Insurance ... J. Basil Haddad, MD ... Walter E. Prehn MD ... Milagros ... The Prudential California Realty ... Francine Maffei ... etc. ... etc. ... the list is growing ... and Varian thanks all of you!

ORCHID SALE

PHALAENOPSIS - BLOOMING - IN TERRA COTTA

Reg. \$35.00 – Special \$29.95

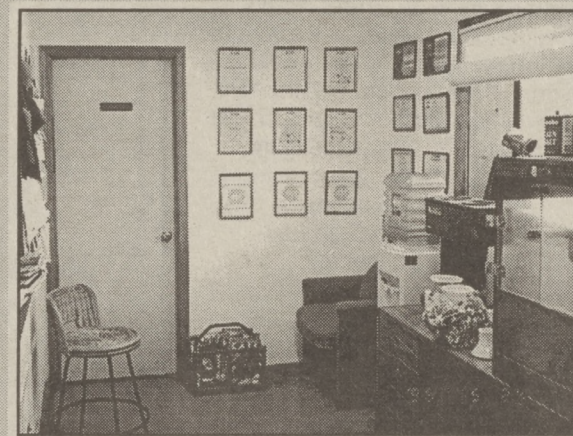
A.F.S. WIRE SERVICE

deliveries anywhere in the valley

935-7002

Daniele's Classic Auto Body & Detailing

Specializing in insurance claims. (Allstate "Pro Shop" & Farmers "Select/Preferred and CSAA & State Farm APPROVED.") We offer expert color matching, body work, frame straightening and everything in between on all foreign or domestic vehicles.



Now offering
Complete
Detailing Service
in our
Expanded Facilities

22690 Broadway • Sonoma • 938-0768
Open Monday - Friday 8:00 a.m. - 5:00 p.m. Sat. 10:00 a.m. - 3:00 p.m.

Vegging

Continued from page 24

She got involved with animal rights groups, and eventually gave up meat altogether.

May's non-vegetarian parents were worried about her health, but realized that it was more than just a passing phase and have adapted meals to accommodate their 12-year-old daughter.

But May still feels limited in what she eats, sticking to her old standbys of pizza, veggie burgers, pasta, beans and rice. "I don't think I've explored that many cuisines," she said, adding that in an agreement with her parents, she does occasionally eat fish and more vegetables than she would probably like.

Surprisingly, other students at school do not think her choice is so far out.

Some have commented that although they could never give up their favorite hamburgers, ultimately, they respect her decision — and she theirs. "I don't get bothered when other people eat meat," she said. "For me, it's personal."

But it does require extra care. When she goes into a restaurant, she always asks if a dish includes any meat or meat stock, which is often the case with soups. Sometimes, too, that big, juicy hamburger does look tempting. ... "I miss it sometimes, but the ethical question is more important," she said. "I just can't imagine eating meat again."

The important thing, warn doctors, is to maintain a balanced diet, eating foods like whole grains, fruits, dark green vegetables, nuts, beans and yogurt — good sources of vitamins, minerals, proteins and fibers.

"You're hungry all the time as your body goes through detoxification, but then all of a sudden you have energy like you can't believe," said Chandler. "You'll crave meat at first, but eventually you'll take a mouthful and find it so repugnant that you'll never want to take another bite."

Luckily, cookbooks and resources abound. Magazines like Vegetarian Times, geared especially toward a vegetarian lifestyle, present flavorful ways of preparing protein-rich beans and soy, meatless lasagnas and other tasty dishes.

Though it may take a few generations, meat could easily become a thing of the past, and whatever the personal motivation, it looks as though there may well be a golden future for vegetarian fine dining.

The only locally owned pharmacy in Sonoma You know where we are and that we are always here for you

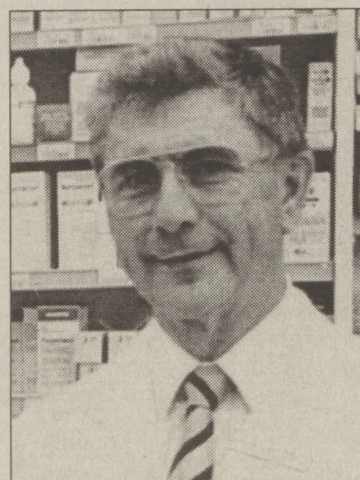
Owners - pharmacists Dan Phillips and Ron Duer head the friendly professional staff at Adobe Drug.

Personal, professional service and commitment to the Sonoma Valley community are the secrets of their success, a success that is in its 45th year.

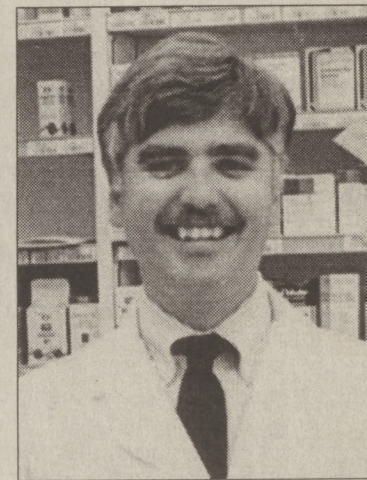
The passing years have brought many changes to Sonoma Valley and to Adobe Drug. Each department has grown and offers the latest in merchandise.

Most recently, we've expanded our gift and Hallmark departments.

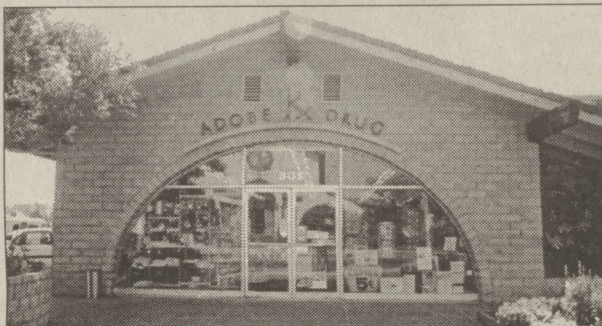
You'll love the quality and selection.



Ron Duer



Dan Phillips



For your health care

24 Hour Emergency Service

Pharmacist always available for consultation

Surgical and sickroom appliances for sale or rent

Delivery 6 days a week

And a full line of merchandise and the best of personal service in all departments

Gifts and Hallmark

Roxanne heads our gift and Hallmark departments. Our 'thoughtfulness' headquarters offers cards for every occasion and sentiment, delightful gifts and beautiful wrappings. Roxanne buys gifts so we have a selection for all occasions and budgets, the unique and collectible, beautiful and practical.



Photo

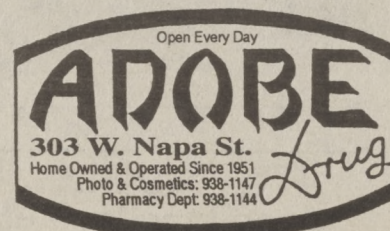
Kelly has been in charge of our photo department for years. In addition to quality processing, Kodak or Adobe's own, we carry cameras, binoculars, Ray Bans, leather wallets and a selection of small electronics.

Cosmetics

Our customers can select from a full range of quality products — cosmetics, skin and body care. **Stacey**, who has been our cosmetic and fragrance buyer for 16 years is particularly proud of our designer fragrance collection for men and women.



Sonoma's only hometown pharmacy is open 365 days a year for your convenience



HOURS
Mon.-Fri. 9-8
Sat. 9-7
Sun. 9:30-5
Holidays 10-4



Child-free

Continued from page 5

said Farrar. "The usual reaction is, 'Oh boy, you're smart.' They love their kids, but often having kids causes problems," she said.

People's reasons for not having children are as diverse as they are. Some truly enjoy the company of children; others do not.

Some chose not to have children so they can devote their energies to their careers and their relationships, while others are not career-driven, but simply enjoy their peace, quiet and freedom.

Farrar, 45, said one of the key reasons in her choice was that the planet was overpopulated already. "There are too many people in the world; the responsible thing is not to contribute to that problem," she added.

Some made a conscious choice not to have children, for others, the biological clock never rang, throughout their lives.

"I never had any desire to have children. Even as a child, babies didn't interest me, I didn't play with dolls and I never babysat," noted Monica McKey, a Boyes Hot Springs woman. "And when I got together with John (her husband) we didn't sit down and say 'OK, we're not going to have children. It just never was one of our desires.'"

The fact that she is child-free, however, does not mean she doesn't have a nurturing side. "There are plenty of outlets for that in my life; I'm very nurturing to my husband, my friends and my mother."

One of the biggest benefits of remaining child-free, McKey, 48, noted, "is being able to devote a lot of physical and emotional energy into caring for my aging mother. I don't know how people my age who have aging parents, as well as their own families, can do it. I'm thrilled to be able to do this for her. I love my mother and it makes absolute sense to repay the person who did so much for me."

By not having children, Farrar said that she and her husband, Michael, have been able to enjoy their freedom, their pets, a second home in Hawaii and their relationship with each other. Michael has a son from an earlier marriage, but he grew up with his mother.

Many of the couples who choose to be child-free say they do so because they want to continue working and pursuing their interests, and believe a society of latch-key kids — those who come home to an empty house — is not necessarily a healthy one.

"It doesn't seem like it would be fair to produce a family and not devote time to it," noted John Campbell, a Sonoma musician. "I still

believe that if you're going to have kids, one parent, mother or father, should be at home with them most of the time if possible."

McKey agreed. "I believe that someone should stay home with them. You can't have it all."

Pam Nadau, 37, and Campbell, 39, are another Sonoma couple who made a decision not to have children.

By not having kids, they've been able to devote time to each other, their nieces and nephews, their music and their work. Campbell works for the San Francisco Symphony in the orchestra library; Nadau is a former music teacher at Sonoma Valley High School. Their "children" are their two wooly mammoths — two white Kuvaszok, Hungarian sheepdogs — their black mutt Friday, two rabbits, Pookie and Bernice, one cat, the Clover Queen, and three sheep, Franchesca, Lulu and Loretta.

"With John's hours at the symphony, and me coming home late every night, it just wouldn't be fair to a kid," Nadau noted.

While she never had children herself, Nadau was like a friend to many

See Child-free, page 42



Tom Noonan

CINDY JONES said that some people were shocked when she said she didn't want to have children.



**SONOMA
GOLF
CLUB**

*Surrounded by beauty in
the Valley of the Moon*

SONOMA GOLF CLUB
offers a ★★★★★
championship course

(as rated by Golf Digest)

The bar and dining room overlook our beautifully landscaped golf course where breakfast and lunch are served daily.

**For your memorable event,
our banquet facility
can accommodate
50-250 people.
A gazebo wedding site
is also available.**

Golf: (707) 996-0300 Banquet: (707) 996-3483

17700 Arnold Drive • Sonoma, California

Child-free

Continued from page 41

of her students. "I saw 300 of them or more every day for 14 years, and I got to know them well. I knew whose parents were there for them, and whose weren't. Perhaps because I didn't have children of my own, they saw me as one of their own. They would tell me things they'd never tell their parents. I got to know some really great kids."

Some, like the Campbells, like children; others, like Farrar, Jones and McKey, do not seek out their company.

"I don't really enjoy being around

kids," said McKey. "By nature of their being children, they exhibit all the qualities — selfishness, petulance, destructiveness — that I find reprehensible in adults. Why should I approve of those qualities just because they're short? It's not that I'm blaming them for being kids, they're acting their age. But what a lot of people find endearing in children does not endear them to me."

"I don't feel comfortable with them; I never coo over babies," added Jones, 41.

Nadau and Campbell believe they

would make good parents. "We like children, we have a great time with them when they come to visit," noted Nadau. "Every now and then we joke about what kind of notes the teacher would send home with our child, if we had one. Stuff like: 'Dear Mr. and Ms. Campbell, Little Johnny came to Show and Tell today with a 180-pound dog,' or 'Little Johnny told a really dirty violin joke at school.' It would definitely be a silly household, and we would constantly be laughing."

All the couples said they have no regrets about their choice, although one slight drawback is that there may be no one left to care for them in their old age. But many, surrounded by a cloak of good friends and other family members, say they are not worried about being left alone.

"Besides," McKey pointed out, "there's no guarantee that you'll have a close relationship with your child, and that he or she will take care of you in your old age."

Vintage Festival Patrons



The
Historic

SWISS HOTEL

Historical Landmark No. 496 on the Plaza

Salutes the 1996 Vintage Festival

Enjoy the Taste of Sonoma

Fine Country Italian Cuisine
Our Own Garden Grown Vegetables & Herbs
Pizza from our Wood-Fired Oven • Full List of Fine Wines
Garden Patio Dining • Sidewalk Cafe & Historic Saloon
Homemade Pasta & Ravioli • Five Hotel Suites



History

The Swiss Hotel is a veritable museum. Browse through the hotel's large collection of memorabilia. Or enjoy cocktails in the famous Grey Fox Saloon.



Dinner nightly from 5

Lunch Daily 11:30-2:30

18 West Spain St. • 938-2884

New LUXIVA Free! Ultra Lipcolor.

*Receive a full-size LUXIVA Ultra Lipcolor in Malted Milk when you come into Merle Norman for our Quick Lip Tips. You'll learn the quickest ways to create a beautiful mouth and receive our new lipcolor that gives you SPF protection while it moisturizes. FREE! Come into a participating Merle Norman Cosmetic Studio from September 15 to October 15, 1996 and give your lips a language of their own.

Owner: Phyllis Hart
645 2nd St. West
Sonoma, CA 95476

996-7418

MERLE NORMAN
COSMETIC STUDIOS
The Place for the Beautiful Face™

NO LARD

We appreciate the people of Sonoma for their patronage and hope to continue to be a favorite healthy Mexican Restaurant.



**GOURMET
Taco Shop**

Gourmet Fresh Mexican Food

We offer Dr. McDougall's
100% Fat Free Veggie Diet

**Try our new
Giant Burrito Pezcadro
\$5.95***

(Fillet of fish sauteed with onions, garlic, tomatoes and our famous sauce, stuffed in a gourmet flour tortilla with rice, beans, guacamole, sour cream and cheese.)

***Buy one at regular price and
get the second for 1/2 price.**

Tax not incl. - exp. 10/31/96

We offer gourmet style flour tortillas:
red chili • spinach • roma tomato • whole wheat

"Complimentary salsa & chips bar"

Maxwell Village • 19235 Sonoma Highway

7 Days

Sun.-Wed. 11am-9pm
Thurs., Fri., Sat. 11 am-10pm

Now Accepting



Call in your order

935-1945

or fax it **935-0245**



The Vintage Festival board

FRONT, FROM LEFT, Nancy Dibella, Jorge Gutierrez, Charlie Cook and Claudia Morris; **second row, from left,** Holly Kyle, Karen Gutierrez, Carol Sharp and Hunt Sharp; **third row, from left,** Bob Sevilla, Nancy Boerum, Linda Richey, Bill Boerum, Pat Rosser and Bill Laird, and **back row,** Joel Peterson.

President's Welcome

On behalf of the Valley of the Moon Vintage Festival Board of Directors I would like to welcome you to celebrate the 99th anniversary of the oldest wine festival in California.

This weekend we not only honor the annual grape harvest in one of the world's most famous wine growing regions, but also celebrate the colorful history of Sonoma.

The Valley is the site of the last of California's 21 missions; the home of the Bear Flag Revolt which declared independence from Mexico; and the birthplace of the California wine industry.

Vintage Festival weekend offers locals and visitors alike a taste of old-time Sonoma, with costumed participants, historical reenactments, grape stomping, a hometown parade and much more.

We look forward to seeing new friends and old on the Plaza, watching our firemen do battle with high-pressure fire hoses, enjoying a variety of entertainment, sampling our outstanding Sonoma Valley wines, and supporting more than 30 of our local nonprofit organizations whose booths line the sidewalks.

It is indeed a special time, and I feel very privileged to be associated with all the unselfish people who diligently labor all year to provide a great festival weekend for all to enjoy.

A special thanks to all my director colleagues, and our numerous volunteers, for their hard work and dedication toward bringing to life this traditional festival.

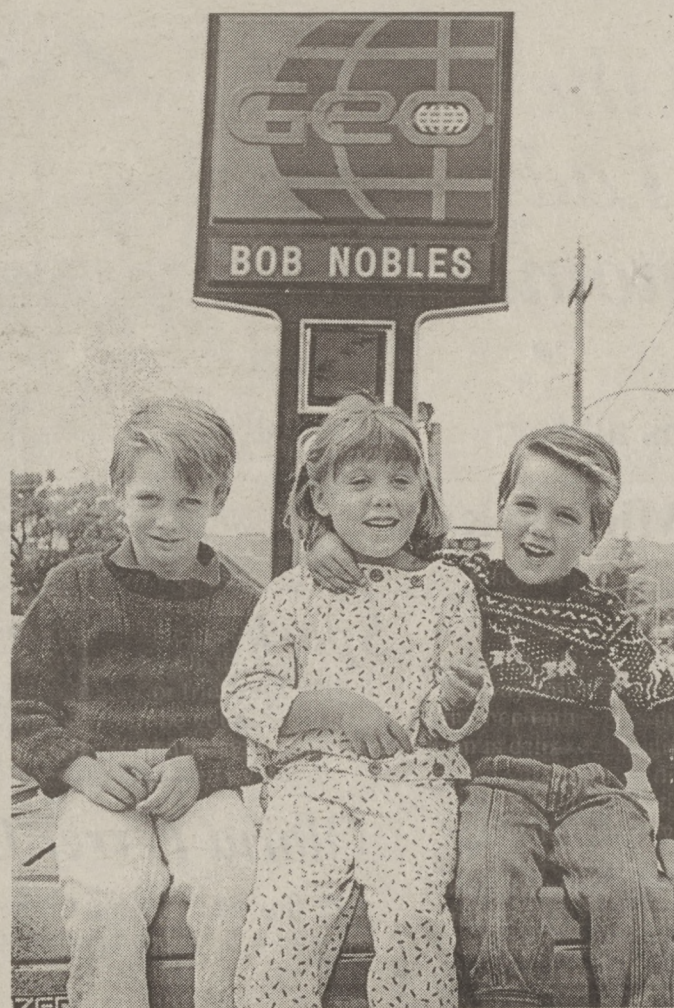
For all of you who attend the Vintage Festival, we're glad you're here and we hope that you will join us next year when we celebrate our 100th anniversary. That will be a festival you won't want to miss!



LINDA RICHEY
Festival president

Patrons' food donations

Lesley B. Fay Fine Foods of Sonoma
Jim DeJoy Catering
Lyons Restaurant
Marioni's
Morris Distributing
Pasta Nostra
Basque Boulangerie Cafe
The Chocolate Cow
Deli Depot
Piatti
Rob's Rib Shack
Round Table
Sonoma Cheese Factory
Sonoma Golf and Country Club
Splendido Biscotti
Vella Cheese
Sonoma French Bakery
Sonoma Hotel Restaurant
Della Santina's
Amedeo
Angelo's Meat & Deli
Cocina Cha Cha
Elaine Bell Catering
Golden Spring
Homegrown Baking
Ranch House
Sonoma Market
Isa Catering
The Cherry Tree



21 years

of

✓ Customer Satisfaction

and

Still Growing!

BOB NOBLES

CHEVROLET



Sonoma

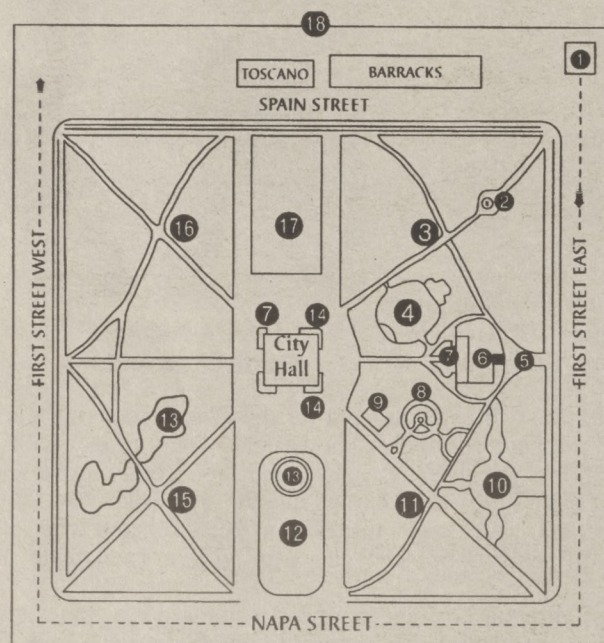
GEO

Sales, Service, Parts
687 W. Napa St. • 996-2141

"P.S. Our GEO sign will be back on our new location outside the city"

Weekend schedule of events

Plaza location key



1. Mission
2. Bear Flag Monument
3. NE Quadrant
4. Amphitheater
5. Public Phone
6. Visitors Bureau
7. Public Restrooms
8. Rose Garden
9. Vintage Festival Booth
10. Fountain
11. SE Quadrant
12. S. Lawn Area
13. Duck Pond
14. Disabled Parking
15. SW Quadrant
17. N. Lawn Area
18. Public Parking

FRIDAY, SEPTEMBER 27

Time	Event	Key
6:30-9 p.m.	Patron's Wine Tasting (Reservations required)	1

SATURDAY, SEPTEMBER 28

Time	Event	Key
10 a.m.	Blessing of the Grapes Festival Invocation	1
10-11 a.m.	Carr-Gossett (Children's Entertainment)	4
10 a.m.-5 p.m.	Art Show and Sale	15
	Valley of the Moon Art Association	
10:30 a.m.-12:30 p.m.	Healdsburg Community Band	12
11 a.m.-noon	Dir. Lew Sbrana - 25 piece Concert Band	
11 a.m.-noon	Ballet Folklórico (Tores Jaliscienses)	4
11 a.m.	Mark Bunnell (Juggler)	15
11:30 a.m.	Wine Tasting on the Plaza	3
noon-1 p.m.	Amateur Winemaking (Awards Presentation)	4
noon-1 p.m.	Carr-Gossett (Children's Entertainment)	4
12:30 p.m.	Roger Rhoten (Magic)	15
1-2:30 p.m.	Papa Jo and the Bouncers (Music)	17
1-2 p.m.	Entertainment (Continuous - to be announced)	4
1:30 p.m.	Mark Bunnell (Juggler)	15
2-3 p.m.	Grape Stomp (Children's)	4
2 p.m.	Roger Rhoten (Magic)	15
3-5 p.m.	Firemen's Water Fight (Spain Street/North Plaza)	
	Norton Buffalo (Music)	17

Thanks to ...

Sonoma Index Tribune, Sonoma Mission Inn & Spa/Bill Blum, Clover Stornetta, Sebastiani Vineyards, Gundlach-Bundschu, State Parks and Recreation Dept./ Roy Platt, Scott Pace, City of Sonoma/ Public Works Dept., Eleanor Berto, Lee Hudson, Sonoma Market, Stor-It-All, Sonoma Police Dept., Valley of the Moon Dilettante Enological Society (S.W.I.G.), Anna Sue Asby, Eric Morrison, Sonoma Door & Sash, Dan Larkin & the Redwood Jazz Club, Kunde Winery, Mc Cambridge Brothers Trucking, Ron Steele, Sonoma Rentals, Cannard Landscaping, Sonoma Hotel Restaurant, North Bay Security and Ward Morrill.

A very special thanks to the Sonoma Valley Vintners and Growers Association for pouring their wonderful wines at the Patron's Wine tasting on Friday night and to the many restaurants for sharing samples of their delicious foods.

Visit the First Lady of Sonoma

Mention this ad for:

Special Midweek Discount

20% off

All Wine Purchases

(Does not include tasting fees or Library Reserves)

Offer good Monday-Thursday through 12/31/96



Sparkling Wines & a Vista Terrace

Open daily for tasting from 10:30 a.m. - 5:30 p.m.

Tours hourly from 11:00 a.m. to 4:00 p.m.

Banquet room available for parties & weddings.

Gloria Ferrer Champagne Caves

P.O. Box 1427, 23555 Carneros Hwy. (121)

Sonoma, CA 95476 (707) 996-7256



Schedule of events *continued*

SUNDAY, SEPTEMBER 29

Time	Event	Key
8 a.m.	Vintage Run/Walk (Benefits SVHS Track Team)	
10 a.m.-	Jem Entertainment	4
12:15 p.m.	"Music, Music Music"	
10-11 a.m.	Mark Bunnell (Juggler)	15
10 a.m.-noon	Atlantic Shore (Celtic Folk Music)	12
10 a.m.-5 p.m.	Art Show and Sale	15
	Valley of the Moon Art Association	
11 a.m.	Wine Tasting on the Plaza	3
11 a.m.	Bear Flag Revolt (Historic Presentation)	2
	Time Capsule Placement (Directly following Bear Flag)	2
noon	Vallejo-Haraszthy Wedding (Historic Presentation)	1
12:30	The Big Parade	
1:30-5 p.m.	Showcase Band (Music Mix)	12
1:30-3:30 p.m.	"Galaxy" (USAF Air Mobility)	4
	Command Band of the Golden West	
1:45-3:45 p.m.	Mariachi Jalisco	10
2:30-3 p.m.	Stewart Tartan Pipes and Drums (San Francisco)	17
2:30-3 p.m.	Mark Bunnell (Juggler)	15
3:30 p.m.	Parade Awards	17
4 p.m.	Grape Stomp (Merchant)	4
4:30 p.m.	Grape Stomp (Open)	4

*Parking is available in the Casa Grande Parking Lot
Behind the Barracks on First Street East*

Festival's featured wines

Adler Fels: '94 Sonoma County Fumé Blanc, '94 Sonoma County Chardonnay, '95 Sonoma County Gewurztraminer

Bartholomew Park: '94 Sonoma Valley-Estate Chardonnay, '94 Sonoma Valley-Desundos Merlot

Buena Vista: '95 Lake County Sauvignon Blanc, '94 Carneros Chardonnay, '94 Carneros Pinot Noir, '93 Carneros Cabernet Sauvignon

Carmenet Vineyards: '94 Sonoma County Dynamite Cabernet Sauvignon, Sonoma County Chardonnay, '94 Carneros Chardonnay, '91 Meritage Estate Red, '94 Meritage White

Cline Cellars: '95 Contra Costa Cotes d'Oakley Vin Blanc, '94 Carneros Marsanne; '93 Contra Costa Mourvedre

Cutler Cellars: '92 Sonoma Valley Cabernet Sauvignon, '90 Sonoma Valley Satre
Gloria Ferrer: N.V. Sonoma County Sonoma Brut, N.V. Sonoma County Blanc de Noirs

Gundlach-Bundschu: '94 Sonoma Valley Sangiacomo Chardonnay, '92 Sonoma Valley Rhine Farm Cabernet Sauvignon, '94 Sonoma Valley Rhine Farm Zinfandel

Hanzell Vineyards: '94 Sonoma Valley Chardonnay, '92 Sonoma Valley Pinot Noir, '92 Sonoma Valley Cabernet Sauvignon

Haywood: '93 Sonoma Valley Zinfandel, '95 California Chardonnay

Kenwood Vineyards: '95 Sonoma County Sauvignon Blanc; '94 Sonoma Valley Zinfandel

MacRostie: '94 Carneros Chardonnay, '94 Carneros Merlot

Sebastiani: '94 Sonoma Cask Chardonnay, '94 Sonoma Cask Zinfandel

Sonoma Creek Winery: '94 Sonoma County Chardonnay, '94 Sonoma County Zinfandel

Tantalus: '91 Sonoma County Meritage

Valley of the Moon: '94 Sonoma Valley Estate Zinfandel, '94 Sonoma Valley Chardonnay

Wellington Vineyards: '95 Sonoma Valley Criolla, '93 Sonoma Valley Merlot

Ravenswood: '95 Sonoma Valley Chardonnay, '94 Sonoma Valley Monte Rosso Zinfandel

Coturri: '95 Sonoma Valley Chauvet Zinfandel, '95 Sonoma Valley Jewell Vineyards Pinot Noir

Kunde Estate Winery: '95 Sonoma Valley Chardonnay

GLEN ELLEN



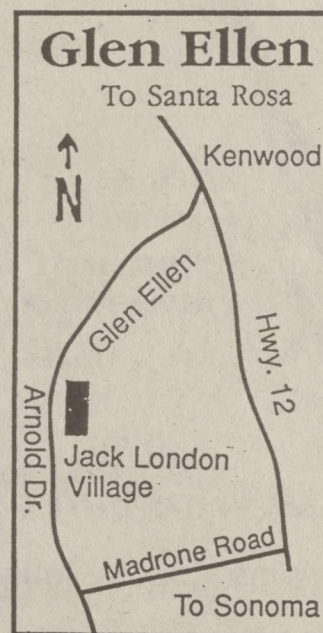
TASTING ROOM & HISTORY CENTER

COMPLIMENTARY TASTING
GIFT SHOP

OPEN DAILY 10AM - 5PM

JACK LONDON VILLAGE
14301 ARNOLD DRIVE
GLEN ELLEN, CA 95442
TEL. 707-939-6277

Visit Historic Jack London Village



Glen Ellen Wine
Wine Tasting & History Center

Amedeo
Ristorante & Bar

Lesley B. Fay
Fine Foods of Sonoma

Jack's Village Cafe
Espresso Bar, Baked Goods
Breakfast & Lunch

The Village Boutique
Artisan's Co-operative Gallery

Bill's Glen Ellen Hardware
Yard Goods, Tools & Materials

Chandelle
Fine Wines

Monika Gabriel
Art Gallery & Studio

The Olive Press
Oils, Tasting & Sales

Shops, restaurants, artists, craftspeople located on the beautiful grounds of the "Old Grist Mill" and Chauvet Winery nestled creek-side in a peaceful valley among rolling hills and fruitful vineyards. Located across the street from the historic Jack London Bookstore

Vintage Festival's patrons' list

Elizabeth Abel, Larry Allen, Dale and Joy Andersen, Mary Arnold, Robert Arnold, Curtis and Anna Sue Asby, Kevin and Kay Austin, Van Bagley, Tom Bakke, Larry Barnett, Lee and John Baxter,

John and Margaret Bell, Helen Benziger, Lloyd and Grace Bernhard, Amy Besler, Dr. Judith Bjorndal, Suzanne Brangham, Mark, John and Pamela Bramfitt,

Mike and Kimberly Bray, Mellisandre Breathett, Mr. and Mrs. J. Breaw, Linda Brekken, Brenda Brooks, Michael Brooks,

Bob and Kay Brown, Jim Brown, Janet Bruno, Allen Burgi, Dennis and Joan Burns, Lynette Burns, Denny and Martha Carlson, Annie and Mario Carofanello, Roy and Jean Carter, Bill Casey, Castle Vineyards,

Rudy Ciuca, Allan and Barbara Cobb, Dr. B. N. Colvard, Dennis Conaghan, Phillip Coturri, Michael and Sandra Crabtree, Joseph Cunningham, Carla DePetris, Harry Dereniuk, Patty Dietrich, Tom Doty,

Justin Dyer, Jon and Jackie Early, Gary Edwards, James and Deborah Edwards, Ennis Elliott, Bob and Ruth Elster, Tom and Millie Ferrando, Lucin-

da Ford, Prof. Alex Fleet,

Dr. Charles Foster, Jeff, Bonnie and Deborah Freiberg, Sharon and Harry Frey, Charles Fuller, John Garrison, Ron and Cher Gates, Elinor Gatto,

Mary Giles, Dorothea Goehring, Gregor Goethals, Maryann and Gregory Gonzales, Bill and Jane Grenawalt, Gundlach-Bundschu Winery, Jim and Janet Hagood, Dr. and Mrs. R. Harf, David and Susan Harper,

Donald Harrison, Jeff and Valerie Harrison, Harlan Hassberg, Mary-Rose and Patrick Hayes, Barbara and Michael Heiman, Dean and Donna Herman, Richard and Kathleen Hicks, Tom and Kim Hinde,

Dave and Eve Ann Hofert, Jane Hoffman, Charlotte Huggins, Mr. and Mrs. Max Hurlbut, Dr. and Mrs. Wm. Isgreen, Ted and Linda Israel, Clarence and Rebecca Jenkins,

David and Betty Johnson, David and Darcy Johnson, Julie Johnson, Ken and Jan Johnson,

Terry and Judy Johnson, Byron Jones, Eliot and Helene Josephson, George Kardum, Van and Merrill Kasper,

Kim Kelley, Randy Kilmnick, Kevin and Martha King, Jeff and Ann Kiser, Ron and Marilyn Kiser, Saul and Bar-

bara Kitchner, Jean and Roy Knapp, Doug Knudsen, Al and Helen Kocher, Joyce and Bill Kolomyjec,

Jane and Kurt Kunde, Barton Lane, Bruce and Nanette Lane, Dr. Clinton Lane, Albert Lasker, Joseph Lawrence, John Leveen, Donna and Corey Lewis, Stephen and Judy Lewis,

John and Candace Lindell, Larry and Marsha Linderman, Myron London, Jack Lundgren, Susan MacMillan, Steve and Joan Malayter, Buck and Mary Marcussen, Marge Marengo, Adrian and Mary Martinez, Dee Mathews, John Mazza, Kathy Middo, Mabel Miller, Raymond Morris, Eric and Patty Morrison, Carol and Sam Morphy, Anne Morrison, Jerry Murch,

Marjorie NeSmith, Jeni and Byron Nichols, William Paganini, Steve Page, Paula Parks, Johan and Katherine Paus, Cindy and Kelly Pennington, Colleen Perkins,

Laurie Petit, Jacqueline and Dan Phillips, Elizabeth and George Picks, Zella Pitts, Mr. and Mrs. Daniel Pommon,

Dr. Wayne Price, Bonnie Reynolds, Trish Riggs, Ristorante Piatti, Dianne and Jim Robertson, Kenneth Rosser, Kevin Rosser, Tom and Michelle Rouse,

Sage Marketing, Patricia Sajor, Carol Salvin, Steve Savin, Matt San Fillipo, Brian, Jenny and Kim Schmidt, Ed and Sue Schmidt, Sylvia Sebastiani, Alex and Ginger Shearer,

Steve and Nancy Sharek, Rey and Berna Silver, Susann Smimer, Ed and Nancy Smith, Mickey and Susan Smith, Gerald and Janet Steele, Hal and Kelly Stober,

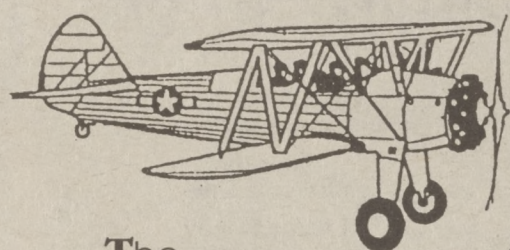
Rosalie Stober, Bob and Carolyn Stone, Catherine Stone, Dean and Libby Stone, Randy and Marged Sugarman,

Francis Sullivan, Kathy Swett, Mike and Mary Szykowny, Mike and Jeanette Teves, Barbara Thomas, V. Laudel and Henry Van Bergen, James and Ticia Van Sickle, Ron and Ronda Von Gober, Karen Warden-Kardum, Susan Warnock-Brooks, Ken and Kathryn Weeman, William and Linda Welch,

Carol Werner, Barrie Wheeler, Ray and Flo Beth White, Diane Wick, Suzanne Wilford, Scott and Amy Wilens, Roger and Maxine Williams, Tom and Barbara Wimmer,

Shari Witsch, Robert and Debbie Withrow, Ralph Woltering, Henry and Marina Wright, Roger Wright and Randall and Gail Yee.

BIPLANE-RIDES & GLIDER RIDES

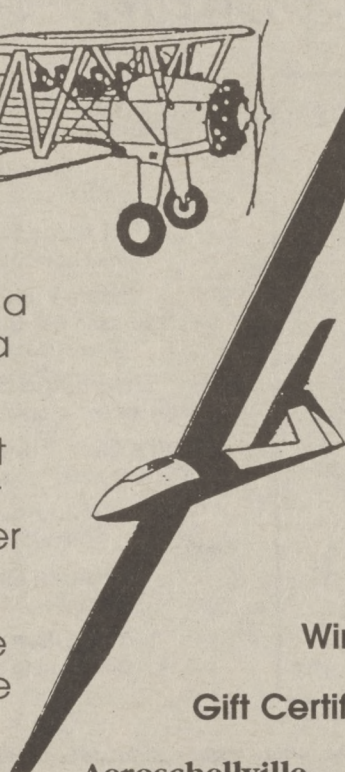


The nostalgia of a bygone era

The excitement of the best roller coaster

The experience of a lifetime

- ★ "SCENIC"
- ★ "AEROBATIC"
- ★ "KAMIKAZE"
- ★ "DAWN PATROL"



Single & Double Rides

Wine Country Tours

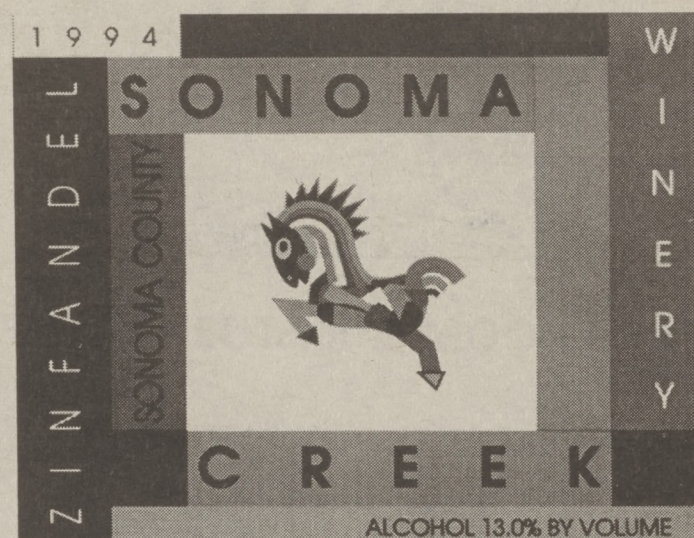
Gift Certificates Available

Aeroschellville

23982 Arnold Drive Sonoma Valley Ca 95476

707-938-2444

For Five Generations...



... Sonoma Creek Winery has been proud to be a part of Sonoma Valley's history.

Here's to another vintage year.

23355 Millerick Road, Sonoma, CA
(707) 938-3031 • FAX (707) 938-3424



MORGAN LANE



**The Wine Country's
Premier Real Estate Company**

Why Morgan Lane?

- *MORGAN LANE** We Represent over \$100 Million
in Estate, Land and Vineyard
Property in both Napa and
Sonoma Counties
- *MORGAN LANE** Offices in St. Helena, Yountville
and Sonoma with 28 Real Estate
Specialists on Call
- *MORGAN LANE** We are the Exclusive Affiliate of
**SOTHEBY'S INTERNATIONAL
REALTY** for the Wine Country
Providing World Wide marketing
of your property

MORGAN LANE

1346 Main St. St. Helena 963-5226
6795 Washington St. Yountville 944-8500
591 Broadway Sonoma 935-5777

EXCLUSIVE AFFILIATE OF
SOTHEBY'S
INTERNATIONAL REALTY

Longs Drugs

The Best Drugstore in Town

Our new releases for 1996!

It was a very good year for our family!



1996 was a high production year and we want to introduce these new *varietals* and part of their production team. These Longs family members are, from left to right, John Bueno and son, Justin Charles, "released" February 24, 1996
 Maricela Ginter who is expecting a "late harvest" arrival October 16, 1996
 Cindy Duncan and son, Nicholas Andrew, a sweet varietal released February 14, 1996
 JoAnne Strohmer is proud of her son Austin Tyler, a premium March 19, 1996 vintage.
 Tracy Navas holds her "full bodied" son Justin Tyler who arrived March 9, 1996.

Sonoma Valley celebrates its 99th Vintage Festival and we celebrate the arrival of our newest Longs family members.

Store 938-4730
 Photo 938-4739
 Pharmacy 938-4734

201 West Napa Street
 Sonoma Marketplace

Monday-Friday	8-10
Saturday	8-9
Sunday	9-8